

CARNICERÍA

ECLECTIC CUTS THE ART OF BUTCHERY

DINNER MENU ADDITIONS: February 22 – March 11

Featuring selections from our **Culinary Advisor, Jonathan Waxman**

ENTRADAS / APPETIZERS

Tacos de Lengua / Veal Tongue Tacos (2)

Seared veal tongue hand tacos with a winter fruit glaze and molcajete salsa. 8.00

Mollejas con Huitlacoche / Crispy Sweetbreads

Crispy sweetbreads with fresh Burns Farms huitlacoche and poblano sauté, cabbage ecabeche and salsa verde. 10.00

PLATILLOS PRINCIPALES / ENTRÉES

Mejilla de Cerdo Guisada / Braised Pork Cheeks and Soft Corn Tamale

Ancho chile braised pork cheeks with a soft tamale of organic grits, red wine and roasted tomatoes. 19.00

Carne Asada con Tamarindo / Tamarind Barbecued Tri-Tip Steak

Tamarind barbecued tri-tip steak with roasted root vegetable mash, crispy kale and salsa tamarindo. 24.00

Enchilada Mestiza / Braised Lamb Neck Tinga Enchilada

Two soft corn tortillas filled with spicy braised lamb topped with a creamy roasted tomato-chipotle salsa. 17.00

POSTRE / DESSERT

Soufflé Frio de Limón de Meyer / Frozen Meyer Lemon Soufflé

Creamy, frozen Meyer lemon soufflé with warm raspberry-pomegranate compote, toasted meringue and a crispy Mexican sopapilla. 7.00

BEBIDA / DRINK

El Mero Mero / The Top Dog

An eclectic pairing of Herradura añejo tequila, Amontillado sherry, maple syrup and chocolate bitters. 14.00

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ECLECTIC CUTS PARA COMPRAR

Available for purchase at market price:
1/4 lb., 1/2 lb., 1 lb.

Veal Tongue

Sweetbreads

Pork Cheeks

Tri-Tip Steak

Lamb Neck

