

## MOTHER'S DAY

### FIRST COURSE

#### PORK JOWL CHICHARRONES

SOURDOUGH TOAST | PINK PEPPERCORN PICKLED CORN  
MICRO CILANTRO | CHIMAYÓ RED CHILE

### SECOND COURSE

(CHOICE OF)

#### YELLOW CORN CRUSTED CABBAGE

ASPARAGUS & CIPOLLINI ONION | STICKY LO MEIN | LEMON-LIME YOGURT

OR

#### CASCABEL LOBSTER BAO BUNS

TARRAGON PICO DE GALLO | CASCABEL SWEET CHILE AIOLI  
RIESLING CREMA

### MAIN COURSE

(CHOICE OF)

#### ARROZ CON POLLO

ALL-NATURAL BONE-IN | GARLIC CONFIT | AROMATIC BASMATI RICE  
LEAFY GREENS | BORRACHO BEANS

OR

#### NEW MEXICO SPICED WHOLE ROASTED BEEF STRIPLOIN

CHILE-HERBS & SPICES | BOURSIN POTATO PURÉE | TOMATO SALAD  
SAUCE PINOT NOIR

### DESSERT

#### MANGO-RASPBERRY MOUSSE

PISTACHIO SPONGE CAKE | RASPBERRY JELLY

\$80 PER PERSON  
*plus tax and gratuity*

MARC QUIÑONES | EXECUTIVE CHEF | THE BRONX, NEW YORK