

TAMAYO

RESTAURANT WEEK

February 20 – March 5, 2010

Dinner \$26.40

- your choice of one dish per course -

FIRST COURSE

Tamal Al Chipotle

steamed corn masa / chicken tinga / sweet & spicy chipotle sauce /
crema fresca / avocado

Pescadilla

crispy corn masa / mahi mahi / roasted habanero-tomato sauce /
avocado crema fresca / frisee

Ceviche de Halibut

halibut / red onion / orange-habanero broth / cilantro / mango / cucumber

Sopa de Camote

sweet potato / piloncillo / chipotle / smoked panela cheese & roasted corn dumpling

SECOND COURSE

:

Robalo Rostizado

pan roasted striped bass / potato-caper-oaxaca cheese fondue /
chile chipotle-tomatillo sauce / cactus salad

Pechuga Adobada

grilled chicken breast / huitlacoche dumpling /
roasted corn-cilantro pesto / pico de gallo / balsamic reduction

Carne Asada

adobo & achiote marinated skirt steak / crema mashed potatoes / pico de gallo / chimichurri sauce

Verduras a la Parrilla

grilled seasonal vegetables / crema mashed potatoes / citrus-adobo broth / chile habanero-truffle butter

DESSERT

Flan de Coco

spiced pineapple / goslings spiced rum / coconut caramel

Empanada de Platano

banana & mexican cream turnovers / cinnamon / coconut ice cream