



Zacatlán Restaurant

Dinner

(\$65 per person)

Appetizers

Duo of Poached Pear Salad - Wild Arugula | Red Chile Piñon Garampiñado | Goat Cheese | Red Grape Dressing

Cesar Salad - Romaine Hearts | Green Chile Polenta Croutons | Parmesan Cheese | Roasted Pistachios

Rockfish Aguachile Negro - Cucumber | Avocado Seaweed Salad | Red Onion | Blue Corn Tortilla Chips

Manchester Quail Breast Medallions - Stone Fruit Polenta Cakes | Mole de Platano | Chicory Salad

Entrées

Duroc Baby Back Ribs - Guava Barbeque Sauce | Jicama & Apple Salad | Corn Bread

Branzino al Pastor - Pico de Piña | Sautéed Cauliflower | Wasabi Avocado Salad | Guajillo Aioli

Duck Leg Confit - Sweet Corn Succotash | Roasted Roots | Black Beans | Bacon Lardon | Mole Poblano

Braised Beef Short Rib - Rosemary Feta Mashed Potatoes | Sautéed Kale | Onion Rings | Organic Vegetables

Tortilla Crusted Chile Relleno - Mole | Medley Vegetables | Chihuahua Cheese | Black Beans

Sweets

Flourless Chocolate Cake - Pinole Crumbles | Berry Compote | Chocolate Abuelita Ice Cream

Trio Sorbete - Coconut | Buñuelo de Viento | Mango | Guava

Flan de Elote - Custard | Freeze Dried Corn | Caramelized Popcorn

Bread Pudding Brioche Tamal - Pecans | Cardamom Whipped Cream | Sweet Corn & Saffron Ice Cream

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317 Aztec Street

(505) 780-5174

<https://www.zacatlanrestaurant.com/>