



AGAVE NEW YEAR'S EVE

FIRST COURSE

Select One

ROASTED POBLANO BISQUE

Fire-Roasted Corn | Lime Crema | Cotija | Blue Corn Tortilla Strips

or

HEARTS OF PALM SALAD

Avocado | Mango | Greek Yogurt | Sour Cream | Cucumber | Red Onion | Lime | Sesame Seed

or

WINTER CITRUS SALAD

Baby Arugula | Jicama | Mandarin Orange | Fennel | Avocado | Sesame Seed | Tequila-Lime Vinaigrette

SECOND COURSE

Select One

ANCHO CHILE-CRUSTED FILET MIGNON, OSCAR STYLE

Blue Lump Crab | Manchego Pommés Purée | Roasted Baby Squash | Saffron Cream Sauce

or

PAN-SEARED SEA BASS

Poblano-Cilantro Rice | Roasted Baby Carrots | Roasted Corn Purée | Tequila-Lime Beurre Blanc

or

STUFFED WINTER SQUASH

Oven-Roasted Squash Filled with Quinoa, Black Beans, Calabacitas, and Cranberries.
Finished With Red Chile Glaze

THIRD COURSE

Select One

TRES LECHES

Chantilly Cream | Agave-Lime Marinated Berries

or

CAPIROTADA

Vanilla Bean Ice Cream | Salted Caramel | Roasted Pumpkin Seed

or

NATILLAS

Cinnamon | Lady Finger Crumb | Roasted Piñon

\$120 PER PERSON

plus tax and 20% gratuity

Children 12 & under \$60 plus tax and 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.