

# FELIZ AÑO NUEVO

## 4-COURSE FIESTA

To be enjoyed by the entire table

**\$49 per guest**

### PARA COMENZAR

#### GUACAMOLE EN MOLCAJETE <sup>V GF</sup>

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips and salsa Norteña

### PARA LA MESA

*Shared starters for the table*

#### TAQUITOS DE PATO

Crispy corn tortillas filled with roasted pulled duck legs

#### EMPANADAS DE CAMOTE <sup>LF</sup>

Corn and sesame empanadas stuffed with sweet potato, peas and spiced pecans

### ESPECIAL DE LA CASA

*Choice of one entrée per guest*

#### ZARAPE DE PATO *Oaxaca*

Roasted pulled duck layered between soft corn tortillas and topped with yellow pepper-habanero cream sauce

#### CARNITAS <sup>GF</sup> *Michoacan*

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas

#### PESCADO A LA VERACRUZANA <sup>GF LF</sup> *Puebla*

Pan-seared fish with roasted pepper and olive tomato sauce. Served with grilled asparagus and fried capers

#### POLLO Y CARNE ASADA AL CARBON <sup>GF</sup> *Jalisco*

Grilled chicken and skirt steak with slow-cooked peppers and Chihuahua cheese. Served with housemade corn tortillas and chile de árbol salsa

#### TRES ENCHILADAS

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza

#### ALAMBRE A LA MEXICANA <sup>GF</sup> *Mexico City*

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces

#### SALMÓN POBLANO <sup>GF</sup> *Puebla*

Grilled fresh salmon served over sautéed kale, chorizo and corn in a poblano cream sauce

#### FILETE CON HONGOS <sup>GF</sup> *Tampico*

Pan-seared filet mignon with wild mushroom-tequila cream sauce

#### ALAMBRE DE MARISCOS <sup>GF</sup> *Veracruz*

Grilled wild jumbo shrimp and scallops with tomatoes, onions and serrano chiles. Over achiote rice and salsa verde picante

#### ESTOFADO DE CORDERO <sup>GF</sup> *Michoacan*

Lamb shank stew with roasted vegetables and epazote

#### FIDEOS DE ZUCCHINI CON COLIFLOR Y HONGOS <sup>V GF LF</sup> *Mexico City*

Zucchini noodle sautéed with roasted cauliflower and grilled portobello mushroom

#### ROLLO DE PECHUGA *Oaxaca*

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce

### POSTRES

*Choice of one dessert per guest*

#### TRES LECHE

Classic three milk cake topped with toasted coconut flakes and fresh berry compote

#### CHURROS

Hot Mexican doughnuts dusted with sugar and cinnamon. Served with dark chocolate and raspberry-guajillo dipping sauces

#### FLAN DE ROSA

Vanilla custard with caramel sauce

#### PASTEL DE CHOCOLATE MEXICANO

Mexican chocolate cake with Kahlua whipped cream and raspberry-guajillo sauce

### CÓCTEL

*Raise a glass to the New Year by adding our specialty cocktail*

#### MARGARITA ESPUMOSA

*A festive and bubble combination of our frozen lime margarita and cava*  
Blanco tequila, triple sec, agave, cava, pomegranate, sparkling sugar and salt rim