

# LEÑA BRAVA

## Restaurant Week 2019

4 COURSES FOR \$48

*Tax & gratuity not included*

### FIRST COURSE

*Choose One*

#### LEÑA CEVICHE

Hawaiian albacore, fresh lime, ginger, ripe Mighty Vine tomatoes, picholine olives, Baja olive oil, spicy green chile, cilantro.

#### HIRAMASA, PEPITAS, KOSHO LAMINADO

Baja Seas hiramasa yellowtail, güero chile-lime kosho, Baja Precious olive oil, toasted pumpkin seeds.

#### PINEAPPLE

Grill-roasted pineapple, orange lime broth, Prairie Fruits Farm goat cheese, spicy hazelnut salsa macha, knob onion tops.

### SECOND COURSE

#### FIDEOS

Vermicelli noodles, creamy tomato-chipotle sauce, red chile-roasted butternut squash, dry jack cheese.

### THIRD COURSE

*Choose One*

#### BLACK COD "AL PASTOR"

Wood oven-roasted Baja black cod with "pastor" marinated (red chile, achiote, pineapple), sweet and sour pineapple-shiso salsa, spicy Napa salad.

#### BRAISED SHORTRIB, OAXACAN PASILLA SALSA

Braised Creekstone shortrib, cauliflower mash, smoky-spicy Oaxacan pasilla salsa.

#### GRILLED TAMAL, TOMATILLO, GUAJE

Wood grilled polenta-style tamal studded with heirloom tepary, guasmole (fresh guaje seeds, roasted tomatillo, green chiles), local hen of the woods mushrooms, roasted cauliflower, dry Jack cheese, Bayless garden greens.

### FOURTH COURSE

*Choose One*

#### FREE-FORM WOOD-OVEN TART

Nichols Farm apples and sweet-roasted tomatillos, flaky pastry, tomatillo caramel, candied black walnuts, local honey ice cream, walnut streusel.

#### CAVA FLOAT

Raspberry-hoja santa sorbet, fresh pomegranate, Cava.