

National Harbor's Fooduary

February 2 - 11, 2024

Two-Course Lunch

Select a starter and an entrée 25. per person

Starters

Black Bean and Cheese Empanadas

Chihuahua cheese and queso fresco, refried beans, pasilla Oaxaca chile v gf

Caesar Salad

Romaine, avocado, chile-spiced croutons, cilantro, radish, Caesar dressing red chile chicken +5. | grilled jumbo shrimp +10. | grilled steak +12.

Chicken Tortilla Soup

Red chile chicken, pasilla chile broth, crispy corn tortilla strips, avocado, queso fresco gf

Entrées

Salmon Pipian

Seasonal vegetable sauté, avocado pico de gallo, pipian verde gf

Chile Relleno

Poblano pepper stuffed with black beans, queso Oaxaca, quinoa, roasted corn, watercress, roasted tomato chipotle sauce, Mexican rice v g f

Pork Carnitas de Cazuela

Habanero-pickled red onions, shaved cabbage, avocado, tomatillo salsa flight (roasted tomatillo-chipotle, salsa verde cruda, tomatillo avocado, tomatillo pico de gallo), corn tortillas gf

Add a Dessert! +5.

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Churros

Dusted with sugar and cinnamon, served with dark chocolate and raspberry-guajillo dipping sauces $\it v$

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.