



**HOLIDAY  
FEASTS**

**AT LA VAQUERA**



# CHRISTMAS EVE

PRIX FIXE MENU – \$85 PER PERSON

## *Starter - Select one*

### ECOLOGY CENTER FIELD GREENS

roasted grapes, local citrus, jicama, roasted sesame dressing

### FAIRY TALE PUMPKIN SOUP

sautéed prawns, salsa macha

### HERB ROASTED LONG BEACH ORGANIC OYSTER MUSHROOMS

blue corn masa sourdough, chicories, mole

## *Entree - Select one*

### CREEKSTONE FARMS PRIME RIB

yukon gold potato purée, brussels sprouts, au jus

### SLOW ROASTED SUPERIOR FARMS LAMB SHOULDER

carnival squash, broccolini, apple cider-morita chili jus

### OAK GRILLED LOCAL CATCH OF THE DAY

pipián verde, rainbow chard, apple

### BARBACOA LION'S MANE MUSHROOM

brussels sprouts, jerusalem artichoke purée

## *Dessert*

### HOLIDAY BREAD PUDDING

dates, walnuts, piloncillo toffee, salted crema



# NEW YEAR'S EVE

PRIX FIXE MENU – \$85 PER PERSON

## *Starter - Select one*

### CRISPY PORK BELLY

winter-spiced apple, chicories, almond, aged monterey jack cheese

### SPANISH OCTOPUS

salt-crusted potatoes, mojo verde, chorizo spice

### ROOT VEGETABLE BARBACOA CONSOMMÉ

organic blue corn masa dumplings, organic oyster mushrooms

## *Entree - Select one*

### SURF & TURF

certified angus beef tenderloin, prawns, jerusalem artichokes, salsa verde

### LAMB SHANK BIRRIA

crispy chickpeas, pickled red onions, lamb jus

### ACHIOTE-GLAZED BLACK COD

crispy rice, citrus-cured red onions, quelites

### WINTER SQUASH

hominy, apple, rainbow chard, aged monterey jack cheese

## *Dessert*

### ORGANIC MASA TAMAL

winter-spiced poached pear, eggnog ice cream