



Chefs Week at Espiritu Mesa

Roxx and Rose | 14

Roxx vodka, Rose liqueur, chili liqueur, fresh lemon juice, simple syrup, grapefruit bitters.

Apps:

Caesar salad

Butter lettuce, radicchio, radish and sourdough croutons.

Grilled prawns

Served with sonoran inspired kimchi rice.

Mains:

Spice grilled duck breast

Served with calabacita and duck thigh farroto and a green romesco.

Ras el hanout lamb

Served with roasted root vegetables and a Mexican herb crema.

Dessert:

Carlotta

A creamy key lime cheesecake with Mexican wafer cookies instead of breading.

Matcha tea flan

Matcha flavored Mexican custard.

