

Valentine's Day at Hugo's

Entremes

Tiradito de Huachinango | thin slices of red snapper marinated in lime juice with grapefruit, avocado and pomegranate

Posolillo de Camaron | shrimp posole

Sopa de Coliflor y Pinones | creamy cauliflower soup with toasted pine nuts

Ensalada de Betabel | beet and Satsuma salad with endive, crushed toasted hazelnuts and honey orange vinaigrette

Antojitos

Tacos Dorados de Papa | crispy potato tacos with avocado tomatillo salsa, napa cabbage and pickled onions

Carnitas de Atun | crispy tuna, guacamole and tortillas for tacos

Codorniz con Petalos de Rosas | quail with rose petal sauce

Pulpo al Carbón | grilled octopus with onions and peppers, served with chipotle tomatillo salsa and small tortillas

Quesadillitas | squash and corn; wild mushroom and greens; potato and peppers

Plato Fuertes

Enchiladas Divorciados | Chicken enchiladas, one topped with salsa rojo and one topped with salsa verde served with rice and beans

Camarones al Tequila | served with arroz a la Mexicana and avocado salad

Chile Relleno | poblano chile stuffed with roasted potatoes, wild mushrooms and rajas topped with pipian rojo and served with arroz verde

Langosta a la Plancha | split seared lobster served with arroz a la Mexicana, refritos, guacamole and warm tortillas (add \$12)

Filete a la Oaxaqueña | wood grilled beef tenderloin with mole negro and wild mushroom tamal

Huachinango | Seared Red Snapper served with warm tomato olive salsa and potatoes baked with rajas

Postre

Platón de Postres | Platter of 2 churros, petite flan and Ruben's miniature housemade criollo chocolate cake, Mexican cookies

Live Music by Viento

\$65 per person plus beverage, tax and gratuity