

# jardinière

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## NOCHES EN MÉXICO

a jardinière dinner series celebrating the beauty of méxico

### OAXACA

— 10 · 8 · 2018 —

#### NOPALES

tomato, avocado, totopes, chilcostle

#### MOLE NEGRO

chicken thigh, leg, squash, sesame, chilhuacle, arroz blanco

#### RAJAS DE CHILES CUICATECOS

roasted pepper, tomato, oaxaca cheese

#### SUPPLIMENT FOR TWO

· 10 ·

#### LECHECILLA TART

custard, fig chocolate mousse

menu with pairings

· 65 ·

#### SERIES SPECIALTY COCKTAIL

#### NOCHES EN MEXICO MARGARITA

blanco tequila, orange hibiscus agave, lime, bitters · 10 ·



CHEF OWNER TRACI DES JARDINS | CHEF DE CUISINE AUDIE GOLDER | SOUS CHEFS CARLOS TRUJILLO, CHRISTINNE MARMOLEJO

WATER AVAILABLE UPON REQUEST | • CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SOURCED FROM DIRTY GIRL, DREYER, HOFFMAN, LIBERTY, MARIQUITA, MONTEREY, MURDOCK, PEACH, STAR ROUTE, TENBRINK, URBAN BEE, WATER TO TABLE, WATSON, WOLFE.

@JARDINIERESF | A 5% SERVICE CHARGE WILL BE ADDED FOR SAN FRANCISCO EMPLOYER MANDATES.

