

jardinière

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NOCHES EN MÉXICO

a jardinière dinner series celebrating the beauty of méxico

VERACRUZ

— 8.13.2018 —

VUELVE A LA VIDA

shrimp, octopus, tomatillo, cucumber, cilantro

AGUA DE SANDIA • TEQUILA

ARROZ A LA TUMBADA

charleston gold rice, mussel, rockfish, zucchini, tomato

“GREEN OF XICA” • CHARANDA, CITRUS, LEMON VERBENA, CHAMOMILE, ANISE

ELOTE ASADO

grilled corn, salsa macha, queso fresco

SUPPLEMENT FOR TWO

• 11 •

SURTIDO DE NIEVES VERACRUZANAS

mango, prickly pear and lime sorbet

menu with pairings

• 80 •

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.