

jardinière

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NOCHES EN MÉXICO

a jardinière dinner series celebrating the beauty of méxico

BAJA CALIFORNIA

— 11 • 19 • 2018 —

ENSALADA CÉSAR DE TIJUANA

romaine, cherry tomato, cucumber, crouton

PESCADO FRITO

fried cod, pico de gallo, potato, habanero aioli

ARROZ CON LECHE Y ROMPOPE

rice pudding, golden raisin, apple

menu with wine pairings

• 75 •

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.

