

jardinière

T D J

N OCHES EN M ÉXICO

a jardinière dinner series celebrating the beauty of méxico

MICHOACÁN

— 7•9•2018 —

ENSALADA TIBIA DE MAÍZ

warm bread, radicchio, corn, avocado

PATO AL XOCONOSTLE

duck breast, confit, wax bean, xoconostle

CALABACITAS MICHOACÁNAS

roasted summer squash, pepitas, queso anejo, poblano salsa

SUPPLIMENT FOR TWO

•10•

UCHEPOS DULCÉS

sweet corn tamal, golden raisin, mixed berry compote

menu with pairings

•80•

SERIES SPECIALTY COCKTAIL

NOCHE 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.