

LaFOODMARKETA

CHEF JOHNTAY BEDINGFIELD + CHEF JAMES GORDON + CHEF CHAD GAUSS

WINTER RESTAURANT WEEK 2026

\$36.26 per person
available a la carte

FIRST COURSE

SPINACH DIP EMPANADA
classic spinach and artichoke dip
inside a hand pie

TURKEY TORTILLA SOUP...
sous vide turkey breast, loaded tostada

BAKED STREET CORN DIP...
corn tortilla quesadillas for dipping

LIL WEDGE SALAD...
pork belly "lardons," blistered cherry tomatoes,
pickled onion, warm chipotle maple vinaigrette

POTATO RELLENO...
roasted poblanos, dippy egg, pepper jack,
extra crispy onions, scallion

SECOND COURSE

CHICKEN FAJITA WRAPS...
grilled cabbage and onions, peruvian,
lime dip, rice & beans, cilantro

LAMB CARNITAS ...
salsa verde, lime crema, corn tortilla,
rice&beans

CHIMICHURRI RANCH STEAK WRAP
peppers and onions, corn salsa,
tortilla strips, side of fries

AL PASTOR CHILI...
pork belly, dried chile chili,
grilled pineapple, crema, cotija,
cilantro&onion

BUTTERNUT GRILLED CHEESE
roasted squash and gruyere,
butternut bisque for dipping

THIRD COURSE

24 CARROT CAKE
brown sugar and spices, whipped lemon cheesecake,
lemon zest

HAZELNUT CHURROS
nutella ganache, hazelnut crisp

SHIRLEY TEMPLE TART
grenadine custard, cherry whipped cream, lime zest

HORCHATA CREME BRULEE
cinnamon sugar, fresh berries

PLANTAIN'S FOSTER TRIFLE
layers of browned cake pieces, whipped cream,
butterscotch pudding, plantain chips

MARGARITA PITCHER \$30
any flavor, house pitcher

Consuming raw or undercooked meats, poultry, seafood, and shellfish increase your risk of foodborne illness