



La FOODMARKETA

CHEF JOHNTAY BEDINGFIELD + CHEF JAMES GORDON + CHEF CHAD GAUSS

WINTER RESTAURANT
WEEK 2024
\$35.24



FIRST COURSE

JALAPEÑO POPPER QUESADILLA..

crispy pickled jalapenos, cheddar & cream cheese,
branch (it's bacon ranch!)

MUSHROOM TOSTADA...

cotija crusted portobello mushroom, spanish chorizo,
chimichurri

CHICKEN CHEESESTEAK EMPAÑADA

caramelized onion and cheese whiz, cherry pepper mayo

BEET "CEVICHE"...

peruvian corns, red sorrel, pickled red onion, citrus salt,
leche de tigre vinaigrette

HOT CRAB DIPPERS...

yucca fries, old bay



SECOND COURSE

BIRRIA TAQUITOS...

pork carnitas, dipping jus, rice & beans

SHEPHARDS PAELLA...

ground lamb, mirepoux, peas, crispy yellow rice

WAGYU MEATBALL SUB

salsa verde, churrasco onions, melty cheese,
bravas sauce, hand cut french fries

MANICOTTI ENCHILADAS

ricotta filling, traditional enchilada sauce,
oaxaca cheese, fresh herby breadcrumbs

CHICKENQUILES QUESADILLAS...

avocado, dippy egg, aji verde, pickled onion, aleppo



THIRD COURSE

CANNOLI TOSTADAS

pistachios, mexican chocolate

MINT CHOCOLATE CHIP CHURROS

chocolate dipped, andes candies

STRAWBERRY SHORTCAKE TRES LECHES


dehydrated strawberry

HORCHATA POT DE CRÉME...

candy rice crispies

SUZETTE'S APPLE CAKE

maple fondue, apple butter, streussel



• Any flavor house margarita pitchers \$25 •
with the purchase of restaurant week