FELIZ ANO 2018

UNO

Choice of two:

GUACAMOLE

Guacamole, house-made corn tortilla chips

PULPO A LA PLANCHA

Roasted octopus, queso fresco, blackened chilmole salsa

BURRATA

Made to order burrata, nopales, salsa verde, baked kale, basil

ENSALADA DE OTOÑO

Market greens, winter fruit, blue cheese & pumpkin seed vinaigrette

DOS

TACOS

Choice of two

Costilla - Grilled steak short rib

Lengua - braised beef tongue, marrow, caramelized onion

Atún - Fried yellowfin tuna onion, cilantro, chile serrano

Campechano - Cecina and crumbled chorizo with chicharrón

Chorizo Verde - Vegan seitan green chorizo, chile poblano, potato

Rajas con Crema - Poblano rajas and cream, pickled onions and corn

TRES

Choice of two

BISTEC ENCEBOLLADO

Bone in grilled dry-aged ribeye, roast mushrooms

TUNA AL PASTOR

Yellowfin tuna served in a traditional Pastor setting with onions, cilantro, salsas, limes and tortillas to fix your own tacos

MACHETE DE HONGOS

Blue corn quesadilla "machete", wild mushrooms, huitlacoche, kale, spicy salsa macha, crushed peanuts

POSTRE

A variety of Hecho en Dumbo's signature house-made desserts including Pastel Imposible, Tres Leches & Pastel Chocolate

$85/GUEST
INCLUDES COMPLI-
MENTARY COCKTAIL
AND CHAMPAGNE
TOAST

$135/GUEST
INCLUDES OPEN
BAR UNTIL 1:30AM

FINE PRINT:

TAX AND A GRATUITY (20% APPLICED TO PARTIES OF 6 OR MORE) NOT INLCUDED

ALL MEMBERS OF THE GROUP MUST PARTICIPATE IN THE SAME PACKAGE

ONLY PARTIES SEATED AT 9:30 OR LATER ARE ELIGIBLE FOR THE OPEN BAR PACKAGE