

January 13 – 22

Served All Day

DINE 2023 DOWNTOWN

4 Courses \$45 Includes One
Of Each Course Per Guest

FIRST

Tostaditos de Tinga

Braised, seasoned chicken in our own Tinga sauce of tomato, chipotle en adobo, marjoram, garlic, oregano, and thyme topped with lettuce and crema and served on crispy tostaditos.

SECOND

Sopa de Elote

Elote soup made from roasted sweet corn, jalapeno, and our house-made vegetable stock.

Roasted Pumpkin Soup

A flavorful winter soup made with fresh roasted pumpkin, garlic and our special house spices.

THIRD

Ribeye con Verduras

Ribeye steak cooked to order, marinated in our house spices and herbs, served with roasted squash and red rice.

Salmon con Salsa Naranja

A tender fillet of Salmon with orange infused salsa, white rice and winter vegetables.

Camarones Diabla Ensalada

Large fresh shrimp flambéed in spicy guajillo sauce infused with tequila served on crispy mixed greens. Served with white rice.

FOURTH

Pastel de Fresa

A moist strawberry cake, with strawberry compote and rich vanilla cream.

Optional Wine Pairing \$35

Featuring Robledo wines tailored to your selections.

Enjoy a glass of:

- Sauvignon Blanc
- Chardonnay
- Cabernet Sauvignon

For four generations, the Robledo family has followed their passion of handcrafting wine. Luis Robledo arrived in the United States in 1942, with only a dream and knowledge passed on through a long history of family farms in Mexico. From a labor camp in Healdsburg, he worked tirelessly to provide a better life for his family. Today, his descendants operate one of the most acclaimed wineries in the Napa Valley, growing and caring for their vines with the same passion as Luis. Their love of winemaking can be tasted in every sip.



An Experience for the Senses

1200 K St., Sacramento


A Señor Ernesto Delgado Establishment

916-441-7200

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DINE 2023 DOWNTOWN



4 Vegan Courses

\$45 Includes - One Of Each Course Per Guest

FIRST COURSE

Taquitos de Papas

Crispy tortillas filled with smashed, seasoned potatoes and topped with lettuce and salsa taquera.

SECOND COURSE

Sopa de Elote

Elote soup made from roasted sweet corn, jalapeno, and our house-made vegetable stock.

Roasted Pumpkin Soup

A flavorful winter soup made with fresh roasted pumpkin, garlic and our special house spices.

THIRD COURSE

Chile Epazote

Poblano pepper stuffed with fresh roasted vegetables and topped with Epazote sauce

Mushroom Pozole

A plant-based version of a Mexican favorite. A rich broth of tomatillo and cilantro with hominy and roasted portabella mushrooms

FOURTH COURSE

Pastel de Chocolate

A velvety chocolate cake, layered with silky chocolate ganache. Your taste buds will not believe it's Vegan.

Optional Wine Pairing \$35

Featuring **Robledo** wines tailored to your selections.

Enjoy a glass of:

- Sauvignon Blanc
- Chardonnay
- Cabernet Sauvignon

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