

# RED O

**NB** NEWPORT BEACH **JANUARY**  
**RW** RESTAURANT WEEK **18-31**

\$50

## CHOICE OF APPETIZER

### Mary's Duck Taquitos

*Slow-cooked duck leg, tomato-árbol chile sauce, wild baby arugula*

### Fresh Corn & Goat Cheese Tamales

*Fresh ground corn masa, steamed in corn husks, tomatillo salsa*

### Mixed Greens Salad

*Organic mixed baby greens, whole black beans, blistered cherry tomatoes, roasted goat cheese, avocado, red onion, cilantro vinaigrette*



## CHOICE OF ENTRÉE

### 8 oz Filet Mignon

*Wood grilled filet, chipotle crema, cotija mashed Yukon Gold potatoes, grilled Mexican knob onions*

### Carnitas in Red Chile Guajillo

*Slow-cooked Salmon Creek Farms pork, orange-guajillo chile sauce, ayocote beans, jícama-citrus salad*

### Enchiladas Suizas

*Choice of chicken or roasted vegetables with creamy tomatillo sauce, melted Monterey Jack cheese, frisee, Mexican red rice and beans*

### Pescado Del Dia

*Chef's daily selection of fresh fish, grilled and served with white rice, finished with guajillo chimichurri*



## DESSERT

### Flan de Caramelo\*\*

*Caramel flan, Mexican chocolate cake, micro herbs*

*\*\*Contains gluten  
No sharing of restaurant week menu.*