

Extra
surprises
included

2025

NEW YEARS AT BANDA-LUPE'S

An elegant fixed price 5 course dinner
featuring fine Mexican cuisine

*Gluten Free (except where noted)
cost based on choice of Mole*

92 carne

82 vegan

Welcome
Prosecco or
n/a
Sparkling Chardonnay

Poblano Corn Sopa

Corn, corn powder, poblano coulis, cilantro oil, leek ash (vegan)

Agua Chile

Scallop and Crab OR Black Pearl Mushroom

cucumber water, lime pearls, tomato gel, candied jalapeño, blue corn tostada, local cilantro micro greens

Tamales

Smoked Pork OR Smoked Mushroom

local corn masa, chipotle sauce, salsa verde, queso fresca, pickled chillies

Mole

Braised Short Rib with black bean fritter OR

Stuffed Poblano Chile with quinoa and tofu

sweet potato mousse, robust mole sauce, pickled shallots

Postre

Tres Leches (not GF) milk soaked sponge, spiced dried pineapple
finger lime, pineapple coulis, spiced pecans, toasted coconut **OR**

Chocolate Chili Torte vanilla bean creme anglaise, raspberry coulis,
vanilla salt, bruleed pineapple

*inform your server if you would like to add an additional
gratuity for the kitchen, they'd be so psyched!*