

blacksmith..by night

Chef David Cordúa of Américas

SMOKED TUNA TACOS	8
<i>taro root, pickled onion, arugula</i>	
LOBSTER CAMPECHANA	11
<i>chicharron, avocado, red onion, jalapeño, cilantro</i>	
QUINOA EMPANADA	4
<i>english peas, shoots, guava sweet & sour</i>	
MUSHROOM & FOIE GRAS CAPPUCINO	9
<i>porcini powder</i>	
CHICKEN TIKKA TAMALE	7
<i>sweet corn tamale, onion-cilantro, beurre blanc</i>	
COQ AU VIN WINGS	8
<i>frenched chicken wings, amish blue cheese sauce</i>	
PORK SPARE RIBS	10
<i>tamarind guajillo, chicharron, cilantro & cotija</i>	
PORQUAKEN	10
<i>mushroom stuffed quail stuffed chicken wrapped in bacon w/ potato puree</i>	
LAMB ANTICUCHO	12
<i>seared lamb chops, aji panca, huancaína sauce</i>	
ASSORTED CAKE PUSH-POPS	3 EACH



sunday jan. 17th, 2016
1018 westheimer rd
houston, tx 77006