



# THE HOPPY MONK



## CULINARIA

Restaurant Week 2017

January 16-28

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FIRST  
COURSE

### HUARACHE DE HONGOS

Huitlacoche Huarache + Oyster Mushroom Tinga +  
Avocado + Frisee + Seasonal Radish + Cotija Cheese

SECOND  
COURSE

### COLORADITO

Pasture Raised Chicken Thigh + Mole Coloradito +  
Carrot "Chicharrones" + Refried Black Lentils w/ Epazote  
+ Tetela + Queso Fresco + Shallots

THIRD  
COURSE

### STOUT CHURROS

Imperial Stout Churros + Raspberry Sugar +  
Mexican Coconut Milk Chocolate Sauce +  
Roasted Hazelnuts

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