



Sample Dinner Menu #1

ENTREMESSES

Tacos Dorados de Papa

crispy potato tacos with avocado tomatillo salsa, napa cabbage and pickled onions

Ensalada de Alcachofa

mixed greens, baby artichoke, red endive, queso fresco,
avocado, pumpkin seed dressing

PLATOS FUERTES

Enchiladas Placeras

“deconstructed” enchiladas in San Luis Potosi-style, with roasted potatoes,
carrots and zucchini, garnished with crema fresca and queso fresco

Croquetas de Papa

potato cakes with salsa de ajo, served with mushrooms, zucchini and rajas

Chiles Rellenos

two poblano peppers stuffed with corn, zucchini, peas
and served with arroz blanco and pipián verde

POSTRES

Pirámide de Chocolate

criollo chocolate and flourless bizcocho de chocolate,
with dulce de leche cream and Xoconostle [wild prickly pear sauce]

Manjar Blanco

coconut cream, coconut mousse, chamoy coulie, compressed pineapple

\$42.00 per person



Sample Dinner Menu #2

ENTREMESES

Sopa Azteca

tortilla soup flavored with dried chipotle peppers

Ensalada de Alcachofa

mixed greens, baby artichoke, red endive, queso fresco, avocado, pumpkin seed dressing

PLATOS FUERTES

Carne Brava

wood-grilled skirt steak smothered in rajas, served with guacamole, refritos, arroz a la Mexicana and warm tortillas

Camarones al Mojo de Ajo

sautéed shrimp in garlic-lime infused oil with chipotle pepper, arroz blanco and nopales salad

Enchiladas de Pollo

[2] chicken enchiladas topped with Chihuahua cheese and your choice of: tomato-chile sauce or green tomatillo sauce served with arroz blanco and refritos

POSTRES

Pirámide de Chocolate

criollo chocolate and flourless bizcocho de chocolate, with dulce de leche cream and Xoconostle [wild prickly pear sauce]

Flan de Queso

cream cheese vanilla flan with passion fruit sauce and strawberries, topped with Chantilly cream and peanut brittle

\$47 per person



Sample Dinner Menu #3

ENTREMESES

Carnitas de Pato

duck carnitas, tomatillo sauce, tortillas

Tacos Dorados de Papa

crispy potato tacos with avocado tomatillo salsa,
napa cabbage and pickled onions

PLATOS FUERTES

Pollo Asado con Salsa de Ancho

smoky grilled chicken with ancho chile sauce,
avocado relish, potatoes and tortillas

Carnitas

tender slow-cooked pork served with salsa Mexicana, cilantro and onions

Cabrito

roasted goat meat pulled from the bone, served with nopales asados,
guacamole and salsa de habanero

POSTRES

Pastel de Chocolate al Chipotle

dark chocolate cake infused with chipotle pepper and served
with coffee-cinnamon ice cream

Flan de Queso

cream cheese vanilla flan with passion fruit sauce and strawberries,
topped with chantilly cream and peanut brittle

\$50 per person



Sample Dinner Menu #4

ENTREMESSES

Ceviche Verde

cured red snapper, tomatillo, poblano pepper, nopales, onion, cilantro, avocado, and serrano pepper

Empanadas de Platano

plantain turnovers stuffed with refritos

PLATOS FUERTES

Codorniz Encamisada

[2] bacon-wrapped quail stuffed with chorizo, tomatillo salsa, butternut squash, ayocote beans, quinoa

Carne Brava

wood-grilled skirt steak smothered in rajas, served with guacamole, refritos, arroz a la Mexicana and tortillas

Callo de Hacha

pan-seared scallops over sweet corn bread with rajas con crema

POSTRES

Piramide de Chocolate

criollo chocolate and flourless bizcocho de chocolate with dulce de leche cream and Xoconostle [wild prickly pear sauce]

Capirotada

Mexico's version of bread pudding served with cane sugar syrup, queso fresco ice cream and crushed candied peanuts

\$54 per person



Sample Dinner Menu #5

PARA TODOS

Mini Taquito de Langosta

miniature lobster taco

ENTREMESES

Carnitas de Pato

duck carnitas, tomatillo sauce, tortillas

Ensalada de Alcachofa

mixed greens, baby artichoke, red endive, queso fresco, avocado, pumpkin seed dressing

PLATOS FUERTES

Callo de Hacha

pan-seared scallops over sweet corn bread with rajas con crema

Carne Asada a la Tampiqueña

grilled prime ribeye, guacamole, refritos, enmoladas, ensalada de nopales

Barbacoa

lamb marinated in chiles, onion, garlic and avocado leaves, then slow-roasted in agave skin and served with chopped onion, fresh cilantro and warm tortillas

POSTRES

Crepas

caramel filled crepes, dulce de leche ice cream and candied pecans

Pastel de Chocolate al Chipotle

dark chocolate cake infused with chipotle pepper, coffee-cinnamon ice cream

\$63 per person



Sample Dinner Menu #6

PARA TODOS

Mini Taquito de Langosta

miniature lobster taco

ENTREMESSES

Pulpo al Carbón

grilled octopus with onions and peppers, served with chipotle-tomatillo salsa and small tortillas

Ceviche Verde

cured red snapper, tomatillo, poblano pepper, nopales, onion, cilantro, avocado, and serrano pepper

PLATOS FUERTES

Carne Asada a la Tampiqueña

grilled Prime ribeye, guacamole, frijoles refritos, enmoladas, ensalada de nopales

Codorniz Encamisada

[2] bacon-wrapped quail stuffed with chorizo, tomatillo salsa, butternut squash, ayocote beans, quinoa

Langosta Asada

grilled Maine Lobster topped with lemon butter crabmeat, served with arroz negro, sautéed quelites, guacamole, refritos

POSTRES

Manjar Blanco

coconut cream, coconut mousse, chamoy coulie, compressed pineapple

Helado de Petalo de Rosa

rose petal ice cream, roasted strawberries, rompo infused with Saracco Moscato D'Asti

\$80 per person