

# Sample Dinner Menu #1

## **ENTREMESES**

### **Tacos Dorados de Papa**

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

### **Sopa de Calabaza**

squash soup, apple, plum, pumpkin seed, apricot

## **PLATOS FUERTES**

### **Plato de Vegetales**

quinoa, tamalayota squash puree, charred Brussels sprouts, vegetable  
quesadillas, asparagus, nopales salad, cauliflower, corn pudding,  
sauteéd greens

### **Rebanada de Coliflor**

farro, black beans, potatoes, bell peppers, onions, garlic, herbs, truffle oil

### **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]

### **Flan de Queso**

with passion fruit sauce, candied pistachios,  
strawberries and chantilly cream

\$42.00 per person

# Sample Dinner Menu #2

## **ENTREMESAS**

### **Sopa de Calabaza**

squash soup, apple, plum, pumpkin seed, apricot

### **Ensalada Roja**

red oak lettuce, roasted beets and carrots, caramelized pumpkin seeds, soft blue cheese, pomegranate-orange vinaigrette

## **PLATOS FUERTES**

### **Carne Brava**

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

### **Pescado en Mole Xico**

pan seared catch of the day, corn pudding, green 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**

### **Carnitas**

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

### **Camarones al Mojo de Ajo**

sautéed shrimp in garlic-lime infused oil with chipotle pepper,  
crispy rice torta, nopales salad

### **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

## **ENTREMESAS**

### **Empanadas de Platano**

plantain turnovers stuffed with refritos

### **Tamales de Pescado**

fish tamales, tomato sauce

## **PLATOS FUERTES**

### **Carne Brava**

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

### **Makkum**

catch of the day over stew of potato, tomato, fennel, oregano, chile de árbol

### **Cabrito**

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

## **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

## **ENTREMESAS**

### **Carnitas de Pato**

duck carnitas, tomatillo sauce, tortillas

### **Taquitos de Pollo**

rolled fried chicken tacos, guacamole, salsa verde  
and crema fresca with frijoles refritos

## **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

## **ENTREMESAS**

### **Pulpo al Carbón**

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

### **Carnitas de Pato**

duck carnitas, tomatillo sauce, tortillas

## **PLATOS FUERTES**

### **Carne Asada a la Tampiqueña**

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

### **Pescado Relleno Rostizado**

whole boneless striped bass, Mexican squash and root vegetable stuffing, chipotle-tomatillo salsa, tortillas

### **Langosta Asada**

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

## **POSTRES**

### **Helado de Petalo de Rosa**

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

### **Capirotada**

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

*\$80 per person*