

FIESTA MEXICANA

19 SEPTIEMBRE 2019

APERITIVOS | APPETIZERS

Served with Paloma Cocktail

CEVICHE LANGOSTA Y VIEIRAS

Maine Lobster, Bay Scallops & Peruvian Corn cured in Fresh Citrus Juices, Garlic, Onions & Peppers.

TOSTADAS CON POLLO

Refried Black Beans & Shredded Chicken on a Corn Tostada topped with Lettuce, Shredded Cheese & Sour Cream.

ENCHILADAS ROJAS CON QUESO

Mexican Cheese folded into a Soft Corn Tortilla with a Mildly-Spiced Tomato Sauce.

PRIMER CURSO | FIRST COURSE

Served with Sangria Roja

CHILES EN NOGADA

Fresh Poblano Pepper stuffed with Sautéed Ground Beef, Onion, Apple, Pear, & Raisin, brushed with Whipped Egg Batter, fried, then topped with a Creamy Walnut & Cheese Sauce, Parsley & Pomegranate.

ENTRE CURSOS | BETWEEN COURSES

AGUA DE HORCHATA

House-Made Rice Milk with Cinnamon

SEGUNDO CURSO | SECOND COURSE

Served with Cerveza Mexicana (Corona/Modelo)

TAMALE CON POLLO Y ARROZ Y SALSA VERDE

Hand-Rolled Tamale with Seasoned Shredded Chicken & Traditional Mexican Masa (Corn Meal) steamed in a Corn Husk and topped with Shredded Cheese. Served with Mexican Rice & Salsa Verde (Cilantro, Tomatillo, Jalapeno).

POSTRE | DESSERT

Served with Café Kahlua

FLAN TRADICIONAL

Baked Egg Custard with Light Caramel Sauce.

Menu Crafted By Marciala Romero