



Sample Dinner Menu #1

Entremeses

Caldo de Camaron

warm rich shrimp broth

Ensalada de Aguacate y Mango

avocado and mango salad with blue cheese and pumpkin seeds

Platos Fuertes

Carne Brava

wood grilled skirt steak smothered in rajas, served with guacamole, refritos, and warm tortillas

Camarones al Mojo de Ajo

shrimp sautéed in lime garlic oil and served with arroz blanco and nopales salad

Enchiladas de Pollo

three chicken enchiladas topped with Chihuahua cheese and your choice of tomato-chile sauce or green tomatillo sauce

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

\$40 per person



Sample Dinner Menu #2

Entremeses

Ceviche

lime cured red snapper

Cazuelitas de Diana

crispy small masa "cazuelas" topped with squash, nopales, napa cabbage and pickled onions

Platos Fuertes

Pescado a la Talla

whole deboned vermillion snapper bathed in sauce made from ancho, pasilla, guajillo peppers and red wine, served with asparagus cocktail and corn puding

Pato en Mole Poblano

braised duck with mole Poblano and arroz blanco

Cabruto

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

\$45 per person



Sample Dinner Menu #3

Entremeses

Tacos Dorados de Papa

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

Carnitas de Pato

small duck carnitas tacos with tomatillo sauce

Platos Fuertes

Codorniz a las Brazas

two grilled semi-boneless quail, served with arroz a la Mexicana,
frijoles de olla, tomatillo salsa and tortillas

Carne Asada a la Tampiqueña

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

Arroz a la Tumbada

a brothy mixture of shrimp, clams, snapper, scallops
oysters, octopus, cooked with tomatoes and rice

Postres

Pirámide de Chocolate

made with criollo chocolate and flourless bizcocho de chocolate, served with
xoconostle (wild prickly pear) sauce and dulce de leche 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

Para Todos

Taquito de Langosta

lobster taco

Entremeses

Sopa de Calabaza

pureed butternut squash soup with chile de arbol,
pumpkin seeds and pear

Ensalada César

Caesar salad

Platos Fuertes

Callo de Hacha

pan seared scallops over sweet corn bread
with rajas con crema

Filete a la Oaxaqueña

wood grilled beef tenderloin with mole negro
and wild mushroom tamal

Pollo Asado con Salsa de Ancho

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

Postres

Capirotada

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

Pirámide de Chocolate

made with criollo chocolate and flourless bizcocho de chocolate, served with
xoconostle (wild prickly pear) sauce and dulce de leche

\$55 per person