

# Tour de Mexico

Menu | October 2021

*A Monthly Three-Course Menu Highlighting  
our Chefs' Favorite Seasonal Dishes*

**3 COURSES \$38**

## **STARTER** *Choose One*

### **CAMARONES Y TAMALITOS** *Mexican shrimp and grits*

Chile de árbol-coated shrimp sautéed with garlic, fresh lemon juice, green onions, and cilantro. Served over Mexican grits.

### **EMPANADAS DE CAMOTE** <sup>V</sup> <sup>GF</sup>

Three corn and sesame empanadas stuffed with sweet potato, peas, and spiced pecans. Served with chipotle mayonnaise.

## **ENTRÉE** *Choose One*

### **PECHUGA DE PATO** <sup>GF</sup>

Seared duck breast and blackberry chipotle sauce with sweet potato purée and asparagus.

### **WHOLE FRIED TILAPIA VERACRUZANA**

Crispy whole fried tilapia on top of white rice, rajas, tomatoes, capers, and green olives with ranchera sauce.

### **ENCHILADA DE CALABASA AL CARBÓN** <sup>GF</sup>

Fall-inspired enchiladas filled with squash and zucchini, topped with salsa ranchera and Chihuahua cheese.

## **DESSERT**

### **PAN DE MUERTO** <sup>V</sup>

Warm plantain and sweet potato bread pudding served with vanilla ice cream and a cajeta drizzle.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

**VE** VEGAN | **V** VEGETARIAN | **GF** GLUTEN FREE | **N** CONTAINS NUTS