



TEQUILA & MEZCAL FESTIVAL

Appetizer

Guacamole al tomatillo con queso fresco

Prepared with green tomatillo, serrano chile and crumbled queso fresco
Served with tortilla chips and chipotle salsa

First Course

Aguachile negro

Red snapper ceviche tossed in lime juice, grapefruit, charred onion and habanero,
garnished with avocado and puffed amaranth

Second Course

Flautas de papas con rajas

Crispy corn tortillas filled with potato and roasted poblano peppers,
garnished with a creamy tomatillo salsa, shredded lettuce, radish and Cotija cheese

Tetelas

Oaxacan corn masa pockets filled with cauliflower and queso Oaxaca,
draped with a smoky salsa of chile de arbol, chile guajillo, almonds, pine nuts and cashews

Third Course

Taco de camarón

Crispy shrimp crusted in amaranth, chia and sesame seeds
with a carrot-habanero salsa, avocado and hearts of palm pico de gallo

Fourth Course

Tamal de barbacoa de borrego estilo de Oaxaca

Oaxacan braised lamb tamal with with pasilla de Oaxaca-tomatillo salsa,
avocado mousse, radish and pickled cabbage

Dessert

Buñuelo

Crispy butterfly cookie with piloncillo, candied pumpkin seeds,
orange granita and vanilla ice cream