

Signature tequila pairing dinner

celebrando

EL DIA DE LOS MUERTOS

honoring

DAY OF THE DEAD

OCTOBER 28

beginning at 7pm

4 COURSE PAIRING DINNER
FEATURING TEQUILA DON JULIO



MAGO GRILL - BOLINGBROOK

RESERVE: 630 783 2222

\$55 per person. Reserve in advance.

Dinner includes tequila tasting and a four course dinner paired with tequila cocktails. Must be 21 and up. Tax and gratuity extra.

MAGO
grill & cantina

The Promenade Bolingbrook
641 E Boughton Road | Bolingbrook

magogrill.com



pairing menu



Botanas

TAMAL DE BACALAO

wild Alaskan cod al pibil style stuffed tamal, smothered in a chile morita lobster cream salsa

EL GUAPO

tequila Don Julio blanco, lime juice, agave nectar, cointreau

POZOLE VERDE

white hominy soup, green tomatillo broth, pulled pork, cabbage, avocado

PEDRO INFANTE

tequila Don Julio blanco, almond liqueur, orange juice, fresh raspberries

Plato Principal

COSTILLA EN MOLE NEGRO

slow braised short rib, mole negro, white sweet mash potatoes, coconut

MAGO PALOMA

tequila Don Julio reposado, aperol, grapefruit liqueur, lime juice, grapefruit jarrito

Postre

CREMA CATALANA DE CAMOTE

sweet potato crème brûlée

CHOCOLATE PICOSO

tequila Don Julio añejo, almond liqueur, chocolate abuelita, chipotle