

COMPLETE DINNERS

MENU ONE

- Mini Tortilla Lasagna: beds of tortillas with huitlacoche (corn fungus) and melted gouda cheese, dipped in homemade red sauce.
- o **Cream of Bean Soup**: Chef's recipe with cheese, roasted chile, and fried tortilla.
- Chiles Rellenos: stuffed with ground beef, cheese, or shrimp, dressed in red sauce. Served with rice and vegetables.
- Rice Pudding: Grandmother's Recipe.

MENU TWO

- Mini Ceviche Tostada: fish marinated in lime juice, onion, tomato, serrano chili, and cilantro.
- Fresh Salad: lettuce, arugula, cherry tomatoes, peppers, apples, and goat cheese. Served with homemade honey vinaigrette.
- Pork Shank: juicy pork shank, baked in beer based salsa. Served with rice and beans.
- Churros w/ Caramel: homemade churros with caramel filling. Served with fruit.

MENU THREE

- Tuna Thai: seared tuna crusted in sesame seeds, dipped in soy sauce and spicy sesame
 oil.
- Mushrooms Soup w/ Sherry Liqueur: mixture of portobello mushrooms and white mushrooms, onions, cream, and sherry liqueur.
- Chicken Breast w/ Homemade Mole: grilled chicken breast, dipped in homemade mole.
 Served with white rice and vegetables.



Crepes w/ Berries: homemade crepes, stuffed with berries and flamed with brandy.

MENU FOUR

- Mini Sope: handmade corn sopes with garlic mushrooms and huajillo chili, beans, lettuce,
 cream, and fresh cheese.
- Creamy Soup Corn & Roasted Peppers: delicious cream with green, red, and yellow peppers, corn, and homemade croutons.
- Catch of the Day: prepared to your taste; Mayan style pibil, homemade mole, homemade tamarindo sauce, or garlic and white wine.
- o **Brownies**: homemade brownies served with vanilla ice cream.

MENU FIVE

- Shrimp Flamed w/ Tequila: shrimp, marinated in citrus and flamed with tequila, bathed in homemade spicy mango sauce.
- o **Onion Soup**: Chef's Recipe. Served with homemade bread.
- Grilled Steak w/ Vegetables: grilled steak of your choice. Served with mashed potatoes and sautéed vegetables.
- Chocolate Waterfall: served with red fruit.

MENU SIX

- Spring Salmon: beds of smoked salmon, cherry tomatoes, avocado, onion, topped with sour cream and chives.
- o **Gazpacho**: Adalusian gazpacho served with homemade croutons.
- Tuna Fish: tuna medallion of your choice; homemade tamarindo sauce, homemade mole,
 or homemade pesto with lime. Served with rice and vegetables.
- o **Poached Pears**: poached pears in cabernet sauvignon. Served with strawberry ice cream.