

Tacos & Tequila

— Featuring Executive Chef Guillermo Gomez —

ON THE TABLES

Vegetable Crudités, Jicama, Lime, Chili, Sea Salt

GUACAMOLE STATION

Freshmade Guacamole, Assorted Toppings, Beef Jerky, Tortilla Chips

CEVICHE STATION

Catch of the Day, Habanero Chili, Red Onion, Sweet Corn and Cilantro
Shrimp Ceviche, Acapulco-Style
Scallops Aguachiles, Cucumber

CAESAR SALAD STATION

Lively tossed Romaine, Croutons, Parmesan, Assorted Toppings,
Freshmade Caesar Dressing

ANTOJITOS

Huitlacoche (Corn Truffle) Empanada
Soy Chorizo & Potato Sopes, Sour Cream
Garlic and Guajillo Mojo Octopus Tostada

TAMALES

Chicken and Mole Tamale
Sweet Corn, Rajas Poblanas, Soy Sausage, Tomato Sauce

TORTILLA STATION

Freshmade Corn Tortilla and Quesadillas
Chicken Tinga stew
Beef Barbacoa
Sautéed Poblano Peppers, Corn
Zucchini and Blossom Stew

MEXICAN CLASSICS

A la Diabla Shrimp
Fresh Catch of the Day a la Veracruzana
Chicken Mole
Tacos al Pastor, Marinated Pork, Pineapple
Cochinita Pibil (Yucatán-Style Barbecued Pork), Xnipec Sauce, Fried Plantain

HOT SIDES

Mexican Rice
Refried Beans
Grilled Vegetables
Steamed Sweet Corn
Cheese-Stuffed Poblano Chili

AJA TACO STATION

Classic Baja-Style Crispy Fish or Shrimp Tacos, Cabbage Slaw, Chipotle Dressing

MEXICAN SWEETS

Tres Leches Cake
Coconut Flan
Sweet Corn Cake
Mexican Churros
Ice Cold Watermelon

