

Mexico Inspired Patio Dinner
Blaine Staniford and Lanny Lancarte

Friday June 29th, 2018

Reception at 6:30pm

Passed Appetizers

Gruet Blanc de Noir, New Mexico Sparkling Wine, NV

Dinner at 7:00pm

Yellowtail Ceviche

roasted heirloom tomato, chile de arbol

Gruet Blanc de Noir, New Mexico Sparkling Wine, NV

Hoja Santa Wrapped Copper River King Salmon

sweet corn, hibiscus and mole blanco

Oaxacan Pasilla Glazed Octopus and Black Bean

amaranth, asparagus

Cuatro Frijoles

great northern caviar, xoconostle and gold leaf

Presqu'île, Chardonnay, Santa Barbera County, 2015

Pork Belly Carnita Chile Relleno

chile ancho, mole rojo

Casa Magoni, Valle de Guadalupe, Melot/Malbec Blend, Mexico, 2014

Veal al Pastor

achiote marinated sweetbreads and lengua

with grilled pineapple, cebollitas and cilantro flowers

Tequila and Tapache

Carne Machacada

flank steak, chile guajillo, avocado

Goat Rib and Albondiga in Nogada

nixtamalized ivory sweet potato and pomegranate

Duchman Winery, Aglianico, Texas, 2014

Esquites, Queso Cotija

crema mexicana and candied pecans

Bunuelos

abuelita chocolate mousse, candied pomelo

and Meil de piloncillo

\$225 per person plus tax and gratuity

Courses prepared by Chef Blaine Staniford and Chef Lanny Lancarte