

Menu

MEXICO TERRACE DINNER

AMUSE-BOUCHE SMOKED CHICKEN TINGA CRISP

Applewood-smoked chicken tinga layered on a crisp corn wafer, finished with avocado crema and micro cilantro

VEGETARIAN OPTION- ROASTED MUSHROOM & BLACK BEAN CRISP

Ancho-spiced mushrooms and black beans layered on a crisp corn wafer with avocado crema

FIRST COURSE MEXICAN CITRUS SALAD

Jicama, blood orange, shaved radish, baby greens, and chili-lime vinaigrette

MAIN COURSE CHICKEN SUPREME MOLE POBLANO

Pan-roasted chicken supreme finished with traditional mole poblano, served with Mexican red rice, charred zucchini, roasted poblano peppers, and caramelized onions

VEGETARIAN OPTION- VEGETABLE ENCHILADAS WITH MOLE

Corn tortillas filled with roasted squash, peppers, onions, and corn, served with Mexican red rice and charred zucchini

DESSERT COURSE CHOCOLATE CHILE MOUSSE

Silky dark chocolate mousse infused with ancho chili, delicately spiced and finished with cinnamon crumble and smooth vanilla crema

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME
OF PURCHASE TO AVOID DISAPPOINTMENT