

the Art of Dining

Jardin de las Catrinas

menu

Hors d'ouvres

Nduja Stuffed Dates with Lemon
Garden Caponata with Parmigiano Reggiano on Crostini
Tuna Poke with Salsa Macha
Blue Cheese Tamales

Starters

Butternut Squash and Ancho Chile Vichyssoise
Spanish Lentil and Pear Salad with Chicories and Citrus

Main Entree

Smoked Bavette Steak with Mole Rojo
Roasted Oyster Mushrooms
Papas con Rajas
Braised Cannellini Beans with Garden Oregano and Sherry

Dessert

Mexican Chocolate Crèmeux with Orange Chantilly
Honey Cinnamon Cookies

