

HARVEST  TIDE
— LEWES, DE —
DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE

libélula
tequila

HISPANIC

Heritage Dinner

featuring Libelula Tequila



TUESDAY, MAY, 6TH
\$80 PER PERSON

LIMITED RESERVATIONS
DINNER STARTS AT 6:30PM

WWW.HARVESTTIDE.CO
PLEASE CALL 302 644 2600 FOR RESERVATIONS



COASTLINE
— RESTAURANT GROUP —

MENU

First Course

CHICKEN TORTILLA SOUP

SHREDDED CHICKEN | GUAJILLO PEPPER | QUESO FRESCO |
AVOCADO | RADISH | CORN TORTILLA STRIPS

STRAWBERRY MEZCALITA

BANHEZ ENSAMBLE MEZCAL | STRAWBERRY |
BASIL | AGAVE | LIME

Second Course

ALBONDIGAS DE CHIPOTLE

BLACK ANGUS BEEF | CHEESE | ONION | GARLIC |
CILANTRO | MEXICAN RICE

MEXICAN MARTINI

JOVEN | COMBIER | LIME | OJ | OLIVES

Third Course

FAJITAS MIXTA

MIXED BELL PEPPER | CHICKEN | DRY-AGED STEAK |
SHRIMP | RED ONION | CILANTRO LIME RICE | BEANS

NEW FASHIONED

AÑEJO | ROYAL COMBIER | LUXARDO LIQUEUR

Fourth Course

CHOCOLATE FLAN

ESPRESSO MARTINI

REPOSADO | DISARONNO |
WALNUT LIQUEUR | FRESH ESPRESSO