

## CURATED GROUP DINING EXPERIENCE

MENU HAS BEING DISIGNED TO KEEP THE EXPERIENCE SEAMLESS, ELEVATED, AND ENJOYABLE FOR YOUR GUESTS

**\$80 PER PERSON**

### TO BEGIN

HOUSE-MADE CORN CHIPS SERVED WITH TWO OF OUR SIGNATURE SALSAS AND CLASSIC GUACAMOLE FOR THE TABLE.

### FIRST COURSE

GUESTS WILL HAVE THE OPTION TO SELECT FROM OUR SEASONAL SOPA DEL DIA OR OUR SIGNATURE HOUSE SALAD, ALLOWING FOR A PERSONALIZED TOUCH TO THE EXPERIENCE.

**SOPA DEL DIA** - SOPA DE TORTILLA AHUMADA - TOMATO-CHILE, SHREDDED CHICKEN, VEGETABLES, QUESO FRESCO, AVOCADO

**SIGNATURE HOUSE SALAD** - CHARRED BEET AND APPLE SALAD - GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE

### ENTRÉE COURSE

A SELECTION OF FIVE SIGNATURE ENTRÉES WILL BE OFFERED, SHOWCASING A RANGE OF OUR MOST POPULAR DISHES

**BARRAMUNDI FILLET OF FISH** INFUSED WITH ACHIOTE AND RED CHILE MARINADE, BUTTER RICE, DJJON MUSTARD-RED PEPPER SAUCE, FRESH GREENS, SALSA FRESCA, MANGO HABANERO VIANIGRETTE

**SHRIMP & CHORIZOS** FETTUCCHINE PASTA TOSSED IN A VELVETY LEMON CREAM SAUCE, MEXICAN CHORIZO INFUSED WITH TARRAGON, GRILLED SPANISH-STYLE SAUSAGE LINK, CRISP CROSTINIS

**KING RANCH ENCHILADAS** CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE CREAM SAUCE MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN

**ROASTED POBLANO PEPPER-HONEY BUTTER VEGETABLES** STUFFED WITH CALABAZAS A LA MEXICANA, TOMATILLO SAUCE, GRILLED QUESO PANELA, CLASSIC MEXICAN RICE, TOPPED WITH SALSA FRESCA

**AUSTRALIAN WAGYU FLANK ASADA** INFUSED WITH ACHIOTE AND RED CHILE MARINADE, SERVED WITH PAPAS ESTUFADAS, ESQUITES, SALSA, GUACAMOLE, HOUSE MADE CORN TORTILLAS

**IBERIAN SINGLE BONE-IN PORK CHOP** BRINED AND INFUSED WITH MEXICAN SPICES SERVED WITH PAPAS ESTUFADAS, ESQUITES, SALSA, GUACAMOLE, HOUSE MADE CORN TORTILLAS

**NIMAN RANCH AGUA CHILE RIBEYE** CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER, SERRANO CHILE, RED ONIONS, CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS (ADDITIONAL \$10)

### DESSERT SERVED FAMILY STYLE

**STUFFED CHURROS** EGG CUSTARD FILLING, GHIRARDELLI CHOCOLATE SAUCE, WHIPPED CREAM

### BEVERAGES INCLUDED

SOFT DRINKS, ICED TEA, AND HOUSE COFFEE.

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### WINE PACKAGE (\$30 PER PERSON)

2 GLASSES PER PERSON TO INCLUDE DOMMELIER'S SELECTION OF ALBARINO, CHARDONNAY OR RED WINE

\*\*PLEASE ASK TO SPEAK WITH OUR SOMMELIER, JORGE TINOCO, TO SELECT FROM OUR AWARD-WINNING WINE LIST\*\*

### RECOMMENDED ADDITIONS SERVED FAMILY STYLE APPETIZERS PLATTERS

SERVES 4-6 PEOPLE, CHOOSE ONE OR ALL

**POSADA'S SIGNATURE CHICHARRONES & CHEESE DIP WITH HATCH CHILE \$35**

FRIED CRACKLING PORK SKIN, MADE TO ORDER, SERVED ALONGSIDE A FLAVORFUL MEXICAN STREET CORN-CHEESE DIP WITH RICH MEXICAN CHEESES AND NEW MEXICO'S SIGNATURE GREEN HATCH CHILE

**PARM CRUSTED CAULIFLOWER TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE \$35**

**FRESH HAMACHI CEVICHE ANTIGUA FISH, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, \$55**