

GROUP DINING EXPERIENCE

MENU IS DESIGNED 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 **(ADDITIONAL \$10)**

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.

WINE PACKAGE (\$30 PER PERSON)

2 GLASSES PER PERSON TO INCLUDE SOMMELIER'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