

Bethany and Chris Wedding

Menu

Course One

Refreshers

Agua de Sandia and Agua De Jamaica
(Watermelon and Hibiscus Water)

Chips And Salsa Trio

Blue, White and Yellow Corn Chips
with

Salsa Pasilla de Oaxaca, Salsa Verde Cruda with
Avocado, and Salsa Chipotle

Course Two

Blackened Tomatillo Gazpacho, Jicama, Apple,
Chayote Relish

Course

Three

Entremes de Jicama

Salad of Jicama, Cucumber, Orange and Mizuna,
Red Chili Lime Vinigrette , Pickled Red Onion,
Cilantro Garnish

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Course Four

Tamal De Yucatan

Smoked Chicken, Roasted Corn, Black Bean
Pumpkinseed Tamale,
Red Chili Crema

Course Five

Albondigas de Oaxaca de Juarez

Oaxacan Style Meatball,
Rich Yellow Mole Broth, Grilled Corn,, Potato,
Yerba Santa

Course Six

Slow Smoked Cochinita Pibil

Individual Banana Leaf Wrapped Achiote Marinated
Smoked Pork, Refried Bean, Pickled Red Onion,
Corn Tortilla, Cilantro Garnish

Course 7

Mole Rojo Ixtepecano De Res

Cold Smoked Beef Short Rib Braised in a Rich Red
Mole Broth Ixtepec Style,, Pinto Bean, Wild
Dandelion Greens