THE TEQUILA DINNER

HALFWAY TO CINCO DE MAYO

FOUR COURSES / FIVE COCKTAILS

HOSTED BY TEQUILA EXPERT & IMPORTER

SHAUN VERVENA

WELCOME COCKTAIL — LOST LORE, FOUND

Lost Lore Tequila · Cucumber · Mint · Lime · Sparkling Water

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01 — TOSTADA DE MARISCOS

Lobster and prawn tostada, chile morita salsa, avocado, fennel escabeche, lime crema.

COCKTAIL PAIRING

SPICY MEZCALARITA

Don Mateo Mezcal · chile liqueur · blood orange · lime · guava

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02 — PESCADO

Pan-seared Dorado fillet, mole rojo, hojas verdes, papas criollas.

COCKTAIL PAIRING

MEZCAL AT DUSK

Cimarrón Blanco · Grand Marnier · Don Mateo Mezcal · pineapple · lime

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03 — CARNE ASADA

Grilled strip loin, ranchera demi-glace, queso fresco dumplings, Tajín-roasted zucchini.

COCKTAIL PAIRING

TEQUILA OLD FASHIONED

Fuenteseca 9-year · Don Mateo Mezcal rinse · dark agave · orange bitters

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04 — POSTRE

Cajeta crêpe cake, Mexican vanilla tres leches cream.

COCKTAIL PAIRING

PALOMA

Cascahuín Blanco · grapefruit · lime · guava soda