



Date: Thursday, January 18, 2007 12:29 PM
From: coyoacan@bellsouth.net
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Subject: Coyoacan Wine Dinner menu

Why should Bacchus have all the fun?!
Join Chef Guillermo for a lavish Wine Dinner
Thursday, Jan. 25, 2007 at 6:30pm

Appetizer

Choice of:

Lobster Crepe

chile pasilla cream sauce

Pan Fried Sweetbreads

roasted tomato-chile Costeño cream sauce

Soup or Salad

Choice of:

Ensalad Coyoacán

spinach, tomato, avocado, pickled red onion, goat cheese,

toasted pumpkin seeds, blackberry-chile habanero vinaigrette

Cream of Mushroom Soup

Entrée

Choice of:

Filete Guillermo

grilled filet medallions, chile Pasilla cream sauce,

mashed potatoes and grilled zucchini

Grilled Venison Chop

garlic roasted new potatoes, chile Pasilla-cinnamon

balsamic reduction

Veal Shank

Mashed potatoes and caramelized red onions

Seafood Tamal Veracruzano

Scallops, shrimp, and lobster tamal wrapped with banana leaf

mint rice and salsa veracruzana

Dessert

Choice of:

Chocolate Pecan Wine Cake

Tequila Avocado Ice Cream

\$75.00 per person

plus 9% tax & 20% gratuity

By Reservation Only 525-9996



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