

Join Chef Guillermo for a Spanish Wine Dinner

Saturday, June 30, 2007 6:30pm\

\$75.00 per person
plus 9% tax & 20% gratuity
By Reservation Only 525-9996

Appetizer

Choice of:

Lobster Crepe

chile pasilla cream sauce

Pan Fried Sweetbreads

roasted tomato-chile Costeño cream sauce

Piquillos

pimiento tips stuffed with capers and goat cheese

Soup or Salad

Choice of:

Ensalad Coyoacán

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

Pato Pibil

achiote marinated duck breast cooked in banana leaf. served with mint

rice.

Seafood Tamal Veracruzano

LA crawfish, shrimp, and lobster tamal wrapped with banana leaf. mint rice and salsa veracruzana

Dessert

Choice of:

Chocolate Pecan Wine Cake

Tequila Avocado Ice Cream