

INTERIOR MEXICO MAY

[ APPETIZERS ]

**Mini Memelas**  
with oven roasted tomatoes & queso fresco

**Achiote Shrimp Skewers**  
with fresh lime & cilantro

**Petite Spanish Goat Cheese Tort**  
with charred corn

**Grilled Chicken Bites**  
in endive with mango & chilé

[ SALAD ]

**Grilled Vegetable Fajita Salad**  
on baby arrugula with young coconut vinaigrette

**Field Greens with Roasted Pepitas, Salsa Fresca & Cotija Cheese**  
tossed in lime-cilantro vinaigrette

[ ENTREE ]

**Ixtapa Chicken**  
grilled then stewed with fresh Anaheim chilies, tomatillos & pepitas

OR

**Spicy Pulled Pork Pozole**  
with poblano, chayote & pecan

OR

**Chipotle Butter Beef**  
with grilled seasonal squash & wilted spinach

[ SIDES ]

**Fresh Tortillas**  
selection of corn or flour; with chili compound butter

**Fingerling Potatoes Gratinéed**  
with local goat cheese

**Sautéed Varietal Baby Squash**  
with serrano, onion & spinach

**Long Stewed Smoky Black Beans**  
with roasted tomatillo

**Fresh Casita Style Salsa**  
&  
**Traditional Guacamole**