



Les Dames d' Escoffier Cinco de Marzo

Libations

two per guest

Lil' O Margo / Champagne Margarita / Desert Rose
Santos Brujos, Chardonnay, Valle de Guadalupe, Mexico
Hartford Court Pinot Noir Russian River Valley Sonoma, California

First Course

choice of

Duck Croquets

Duck Leg Confit / Walnut Mole / Wild Arugula / Jocoque Crema / Cotija Cheese

Seafood Tostada

Cured Mezcal Salmon / Grilled Octopus / Mexican Shrimp Reposado/ Avocado Relish
Cherry Tomatoes Chile Fresno / Micro Radish

Lil' O Enselada

Mixed Greens / Romaine / Pico de Gallo / Roasted Corn / Black Beans / Cotija Cheese
Balsamic Cumin Vinaigrette

Entree

choice of

Birria Taco

Braised Guajillo Chile Short Rib / Hand Made Yellow Corn Tortilla / Pickled Red Onion
Queso Fresco / Baby Arugula / Water Melon Radishes / Micro Cilantro

Fresh Grilled Mahi Mahi

Serrano Chile Salsa / Sautéed Mexican Squash / Corn / Black Beans / Spanish Rice / Pickled Red Onion

Cochinita Pipil

Braised Yucatan Spiced Pork Wrap in Banana Leaves / Escabeche Red Onion / Chile Habanero
Hoja Santa Black Beans Puree / Cotija Cheese

Tamal Nejo de Pollo

Fresh Ground Masa / Yucatan Spiced Airline Chicken Breast / Pistachio and Pepitas Mole Verde Pistachio Crumbs

Dessert

choice of

Tres Leches with Chambord Sauce Drizzle
Margarita Lime Pie