



INTERNATIONAL DINNER SERIES: MEXICO

I

CHILE EN NOGADA

A roasted poblano chile filled with a dried fruit and pork picadillo in a rich walnut cream with a sprinkling of pomegranate

II

SOPA DE LIMA CON PATO

Yucatan lime soup with crisp tortilla and duck confit

III

ENSALADA DE VERDOLAGAS

A salad of field greens and fresh purslane with orange, grapefruit, chia seeds, and citrus balsamic vinaigrette

IV

CHAMORRO DE PUERCO EN SALSA ROJA

Pork shank braised to perfection with guajillo, ancho, and pasilla chiles and fragrant spices

-OR-

FAISÁN EN MOLE NEGRO

Roasted pheasant breast veiled in a dark and smooth sauce of rich chocolates, chiles, and fruits

V

LOS POSTRES

A trio of exquisite sweets