

ENJOY THE TOWER BRIDGE DINNER TO GO

Enjoy a Special Four-Course Dinner and Signature Cocktail – Right From Home September 12-19, 2020

FIRST COURSE

AMUSE

Exhibiting México bites
cochinita | nopal | tinga

100% PLANT BASED
hongadas | sikil p'ak | chipotle almond

SECOND COURSE

Roasted Carrot Soup
100% plant based

Dios de Maiz
corn, queso fresco,
light avocado vinaigrette

THIRD COURSE

Chile en Nogada
roasted poblano, walnut sauce,
pork, pomegranate, parsley

Pistachio Mole
portabella mushrooms,
plant based white rice

Pescado Oaxaca
red snapper, nopal,
queso fresco-bean sauce

Lomo de Res (Rib Eye)
poblano, corn, tomatoes,
nopal, chipotle sauce

FOURTH COURSE

Pastel de Mango
pomegranate, mango

Pastel de chocolate
pistachio glaze
100% plant based

COCKTAIL

OAXACA OLD FASHIONED
mezcal, aztec chocolate bitters,
añejo tequila

LA FLOR
tequila, lime, hibiscus, jalapeño

ASI SABE MEXICO
watermelon, tequila, lime, chile spice

PAIRINGS - optional

Robledo Family Winery Chardonnay

Robledo Family Winery Cabernet
Sauvignon

Mega Flight of Wahaka Mezcal

Mega Flight Tequilas



'GODDESS OF TEQUILA'

MAYAHUEL

EXPERIENCE

Per person price \$55.00