

January 7 – 17

Served All Day

DINE 2022 DOWNTOWN



4 Vegan Courses

\$45 Includes - One Of Each Course Per Guest

FIRST COURSE

Taquitos de Papas

Crispy taquitos filled with seasoned smashed potatoes and topped with shredded lettuce and fresh salsa. Satisfying and flavorful.

SECOND COURSE

Sopa de Zanahoria

A creamy, velvety soup made from roasted carrots that you'll never guess is vegan.

THIRD COURSE

Spicy Pistachio Mole

Our famous spicy sauce served over earthy portobello mushrooms with vegan white rice and corn tortillas.

Pozole Verde

Our plant-based version starts with a rich vegetable broth, roasted ripe tomatillos, onions, garlic, peppers and cilantro. We add hominy and seasonings and serve with fresh chopped onion, oregano, radish, shredded cabbage, fresh lime and Vegan crisps.

FOURTH COURSE

Pastel de Chocolate

Rich, moist chocolate cake with a dreamy pistachio glaze.

Diversity of Oaxaca Flight \$28 (Optional)

Citrus from Santiago Matatlan Oaxaca

Mal de Amor - Sierra Negra by Armando Hernandez Lorenzo

high acidity, citrus notes, medium body, refreshing

Paired with chile dusted cucumber

Charred from Candelaria Yegole Oaxaca

Rey Campero Mexicano - Rhodacantha • by Omulo Sanchez Parada

silky body, stone fruit notes, balanced smoke

Paired with watermelon spear sprinkled with black volcanic salt

Umami from Catrina Minas Oaxaca

Real Minero Pechuga - Espadin • by Edgar Angeles & Don Lorenzo Angeles

savory, pleasantly smokey, earthy notes, long finish

Paired with orange segment covered with cinnamon



An Experience for the Senses

1200 K St., Sacramento

A Señor Ernesto Delgado Establishment

916-441-7200