

TAMAYO

DIA DE SAN VALENTÍN

your choice of one dish per course
50 per guest

FIRST COURSE

Ceviche de Atun

passion-fruit-habanero / onions / cilantro / cucumber / watermelon

Tamal de Tinga

steamed corn masa / chicken tinga / sweet & spicy chipotle sauce / crema fresca / avocado

Ensalada de Betabeles

roasted red & yellow beets / orange / watercress / goat cheese / candied walnuts /
chile~ancho / piloncillo glaze

Sopa de Poblano

roasted poblano pepper / avocado-panela cheese / adobo shrimp / crema fresca

SECOND COURSE

Tampiquena

filet mignon / potato-rajas gratin / mole cheese enchilada / cactus salad / guacamole

Langosta y Camarones

main lobster / adobo prawn / corn puree / watercress / chile de arbol vinaigrette /
chive-habanero aioli

Huachinango a la Veracruzana

pan roasted mahi mahi / goat cheese-cilantro stuffed anaheim pepper / sautéed peppers /
caper-olive tomato broth

Tuna a la Parilla

pan roasted tuna / acorn squash puree / sautéed spinach / piloncillo chile ancho glaze

Puerco de Tamayo

achiote marinated grilled pork tenderloin / chipotle black bean puree /
chorizo-corn-mashed potatoes

THIRD COURSE

Empanada de Platano

banana & mexican cream turnovers / cinnamon / coconut ice cream

Chocolate Kahlua Cake

kahlua soaked chocolate cake / chocolate crème brulee / mocha sauce / cocoa

Tres Leches Bread Pudding

warm three milk bread pudding / frangelico / chocolate ice cream / tres leches crème anglaise / blueberry compote