

**Corzo Tequila Tasting Dinner 2018: Friday October 26<sup>th</sup>, at 7pm**  
**\$60 per person NOT including tax and service\***

**Menu**

*Amy's Sangrita and a flight of Corzo tequilas*

#1

**Red Chile Seafood Soup**

Mussels and cod with potatoes in a fragrant guajillo chile broth

*The Hair Bitch: Corzo Silver, Poblano-infused yellow Chartreuse, citrus*

#2

**Caesar Salad**

Crunchy romaine lettuce, croutons, Queso Cotija and Caesar dressing

*The Killer Kick Ass Margarita: Corzo Reposado, Cointreau, fresh lime juice*

#3

Choice of 2 entrees

**Banana Leaf Pot Roasted Pork**

with green chiles, red peppers, plantains, and piloncillo

Served with lime wedges, red onion

and warm corn tortillas

*OR*

**Banana Leaf Braised Chicken**

with sweet potatoes and plantains

Served with lime wedges, red onion

and warm corn tortillas

*Tequila Sangria: Pear-infused Cazadores Silver, rose, lemon, simple syrup  
garnished with raspberries*

#4

**Guava Paste with Monterey Chevre and Pepitas**

*Diablo Anejo: Corzo Anejo, roasted apple and habanero pepper puree, fresh  
lemon juice, maple syrup*

#5

**Mexican Chocolate Pudding Tarts** with whipped cream

**Churros** with cinnamon sugar and Dulce de Leche

- tax and 20% service added at time of payment