

# feliz día de los muertos

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DAY OF THE DEAD  
October 31<sup>st</sup> – November 4<sup>th</sup>

## APPETIZERS

### EMPANADA DE CAMOTE

Corn and sesame empanadas stuffed with sweet potato, peas and spiced pecans.

Served with chipotle sauce

### ROASTED BONE MARROW

Chipotle-piloncillo sauce, grilled jalapeño and toast

#### *Tromba Añejo Pairing*

*Notes of vanilla, chocolate, baked apple and pear and caramelized anise*

## ENTREES

### ESTOFADO DE CORDERO

Lamb shank stew with roasted vegetables and epazote gremolata

### TRUCHA A LA PARILLA

Whole grilled trout over pumpkin seed pipián topped with citrus salad

### COSTILLAS A LA BARBACOA

Tequila-pomegranate BBQ ribs served with charro beans and jalapeño corn bread

## DESSERT

### TAMAL Y CAMOTE

Roasted pumpkin and caejta tamale served with pomegranate sauce and vanilla ice cream

## SPECIALTY COCKTAIL

### CALavera

Milagro reposado, pineapple juice, Ancho Reyes chile liqueur, lemon juice, black syrup, Angostura bitters, egg whites. Garnished with skull cocktail art

