

SAMPLE MENU

Spicy & Fun

\$97 per guest

COCKTAIL HOUR

Grilled Oysters

chorizo, cotija, fried leeks

Lobster Ceviche

lemon, shallots, grilled shishito

Cachaça Food Shot

roast pork, orange pulp, burnt citrus salted rim

Tequila Beet Daisy

beet infused tequila blanco, lime, genepy, rose

SALADS

Grilled Corn & Hominy

lime, cotija cheese, cayenne, cilantro

New Potato

peas, green beans, pea tendrils

MAINS & SIDES

Ancho Rubbed Skirt Steak

crispy rainbow chard

Atlantic Swordfish Steaks

fresh herb chimichurri

Grilled Pie Pumpkin

cumin, mexican oregano, ancho chili oil

BAR SERVICE

Champagne Toast

Ca Furlan Cuvee Beatrice Prosecco

Wine

Leese Fitch Pinot Noir, Cabernet Sauvignon, Chardonnay

Draft Beer

Rising Tide Daymark Rye

Banded Horn Wicked Bueno
