



## An Evening with Los Javis Mezcal and Pez Cantina

**Thursday, May 18, 2017**

**7 pm Reception followed by Dinner at 7:30 pm**

### **"Let's Ease Into It" Reception**

Hors d'oeuvres including...

Mariscos Playa Escondido – Octopus "Aguachile" and Yellowtail Tostadita

*Espadin – mezcal, housemade sour, lime, sea salt foam*

*Margarita Fresca*

### **El Primero**

Salad of beet, burrata, jicama, citrus, purslane, black pepper-cinnamon pecans, hibiscus vinaigrette

*Tobala mezcal & muddled cucumber, kumquat, mint, lime, serrano sangrita*

### **El Segundo**

Sautéed Pacific bass, caramelized cauliflower, red shrimp, lime-caper-chile morita "piccata"

*Tepeztate mezcal & coconut, spice roasted pineapple, passion fruit, sugar cane "slushy"*

### **Plato Generoso**

Mole negra braised oxtail, Swiss chard, roasted carrots, cashew-honey butter

*Reposado Mezcal, cherry, chocolate liquor, walnut bitters, smoking arbol*

### **Dulce**

Ooey gooey chocolate cake, Framboise macerated raspberries, Oaxacan almond chocolate

*Café de Olla*

\$55 per guest

Includes all beverage pairing, water and aqua frescas