

Mexican Family Tena

An evening of food & Wine exploration.

A close look at contemporary dishes served in today's Mexico prepared by my wife Lourdes Abarca and Wines from the world over, provided by Lauver Imports.

Monday April 10 , 2017 starting at 6:45.

Crema de Coliflor con Broccoli

Cauliflower, Broccoli and chile Pulla.

Chateau Campugnet Rose - France

Tostada de Saspicon

Handmade tostada, marinated shredded beef.

Toscolo Chianti - Italy

Pasta Poblana

Poblano pepper, Shrimp, Mexican cheeses, linguini.

Ca' Bolani Pinot Grigio - Italy

Puerco en Chile Colorado

Braised Pork loin, dried Mexican peppers, potatoes, Corn.

Goose Ridge Cabernet - Washington

Parfait de Tequila con Naranja

Orange & tequila...what's not to like!

Café de la olla (with piloncillo & canela)

\$45 pp