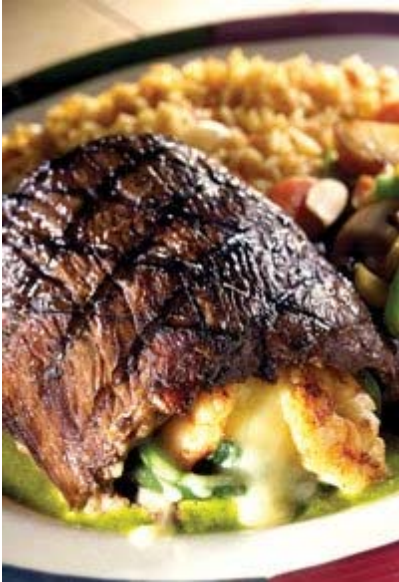


# florida table

## Cantina Laredo



Authentic Mexican cuisine meets contemporary design at Cantina Laredo, in Palm Beach Gardens' ever-growing culinary scene.

The low-lit restaurant, noted for its extensive tequila selection, is framed with smooth wood walls and vibrant orange hallways, and decorated with woven baskets and Mexican works of art. Two flat-screen TVs tower above the center bar, which displays a variety of wines and tequilas. Reserve tequilas, like the rich-tasting Herradura Selección Suprema, are aged in oak barrels for three years before being served—and can be added to any of Cantina Laredo's flavored margaritas.

A popular alternative is the tequila dinner, which includes four courses, each paired with a premium tequila beverage. This is a great way to enjoy both the spirits and the Mexican cuisine, ranging from traditional dishes like enchiladas and chilis rellenos to more experimental fare, such as the camarones esconditos ("hidden shrimp"), a grilled chicken breast stuffed with shrimp and topped with sautéed spinach and a chipotle-wine sauce. Yellow rice and grilled vegetables complement each entrée. Top-shelf guacamole is another evening essential, prepared tableside using fresh avocados, lime juice, tomatoes, red onions, jalapeños and spices.

Bring your amigos—there's plenty to go around.

### Cantina Laredo

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