



## Cantina Laredo Hosts a Tequila Dinner

Posted by **Jewel** on September 20th, 2010



Just before my birthday, I was invited to a Tequila Dinner at Cantina Laredo in Hallandale Beach (in the Village at Gulfstream Park). I graciously accepted. Actually, representatives from Cantina Laredo have been after me for months to visit and I never did. Boy, do I regret it! This is one FAB place. They serve “gourmet Mexican food in a sophisticated atmosphere.” I agree wholeheartedly. They are truly a class act.

When I arrived for the dinner, I met Shiva, the GM. He walked me over to the bar, where I met Ryan, another manager. Ryan set me up with a Ceviche Tostados and a Roseangel Pink Lemonade. GOOD STUFF! Soon, the private dining room was opened and it was gorgeous. Each place setting had 6 brandy snifters with samplings of Tequila. The diners were also introduced to Eddie Estevez, the Executive Chef.

The second course was a Cranberry Walnut Salad, and it was delish! Along with it came a 1800 Silver Pineapple Martini.

At this point, Jame and John of Premier Beverage gave us some insight into the making of tequila. They even let us taste spoonfuls of blue agave, the base ingredient of tequila, in a syrup form. It was yummy. Tasted sort of like honey, but not as thick.

For the third course, we got a choice of a grilled veal chop with sauteed mushrooms, green beans, and roasted potatoes OR sauteed camerones with sun dried tomato chipotle sauce, served on a bed of rice, spinach, mushrooms, artichoke hearts, and peppers. The entree was accompanied by 1800 Reposado Margarita and a Diamond Mandarin Margarita.

Finally, dessert—a huge hunk of Mango Tres Leches cake with mango cream sauce. Wow Wee!! And of course 1800 Anejo, Gran Centenario Anejo, and Maestro Dobel Tequilas.

I went home stuffed, but not only that—I am now an EXPERT on tequila! Ha! Also, look for something very cool coming up soon, as perhaps Cantina Laredo and I will be hosting an event that YOU will be invited to!