



TEQUILA DINNER

Join us for an exclusive evening featuring

HERRADURA TEQUILA

SATURDAY, FEBRUARY 11, 2023

Cocktail Service starts at 7:00 PM

Four-Course Dinner served at 7:30 PM

Begin with a Herradura Tequila flight.

Each course paired with a full size cocktail featuring Herradura.

BOTANAS

Ceviche

Shrimp, scallops, fish house marinated in fresh lime juice, capers, olives, julienne vegetables, cholua, crispy tortilla.

SOPA

Sopa de Asparagus

Fresh asparagus soup, roasted red pepper coulis.

ENTREES

Huachinago Veracruz

Red Snapper filet, traditional Veracruz sauce, sautéed fresh snap peas, cilantro lime rice.

- or -

New York Strip with Wild Mushroom Sauce

Grilled NY Strip, wild mushroom sauce, sautéed fresh snap peas, potatoes confit.

POSTRE

Baya Mezclado

Mixed fresh berries, tequila cream.

\$79.99 per person

Call for reservations: 972-458-0962