



# TEQUILA DINNER

*Join us for an exclusive evening featuring*

## TRES GENERACIONES TEQUILA

THURSDAY, JUNE 20, 2024

*Cocktail Service starts at 7:00 PM*

*Four-Course Dinner served at 7:30 PM*

*Begin with a Tres Generaciones Tequila flight.*

*Each course paired with a full size cocktail featuring Tres Generaciones.*

### BOTANAS

Empanada de Camarones y Rajas

*Handmade masa, sautéed shrimp, rajas of poblano, onions and tomatoes, avocado, queso fresco.*

### SOPA

Roasted Poblano Potato Soup

*Poblano peppers, potatoes, stock, cream.*

### ENTREES

Grilled Grouper with Chile de Arbol

*Fresh grouper filet, house-made chile de arbol salsa, smashed potatoes, sautéed snap peas.*

*- or -*

Chuleta de Puerco

*Orange-chipotle glazed prime bone-in pork chop, sautéed snap peas, smashed potatoes.*

### POSTRE

Coconut Pecan Ice Cream

*Vanilla ice cream, toasted coconut and pecans, cajeta sauce, whipped cream.*

\$79.99 per person

Call for reservations: 214-618-9860