



Taste of the Gables Menu

LUNCH

APPETIZERS

(CHOOSE ONE)

CEVICHE DE PESCADO *FRESH CORVINA, HABANERO CHILE, ORANGE ZEST, LIME JUICE, AVOCADO AND OLIVE OIL*

FLAUTITA DE POLLO *THIN TORTILLA ROLLED AND DEEP FRIED WITH SHREDED CHICKEN BREAST SERVED WITH SALSA PASILLA, AVOCADO CILANTRO SAUCE, CREMA FRESCA AND COTIJA CHEESE*

ENTREES

(CHOOSE ONE)

ENSALADA MARGARITA CON POLLO *SPRING MIX GREENS ROASTED BEETS, RASPBERRIES, DRIED CRANBERRIES, TOASTED PECANS MANDARINS, SHAVED CARROTS AND GOAT CHEESE WITH A LIME OREGANO VINAGRETTE AND GRILLED CHICKEN BREAST*

FISH TACOS *(2 TACOS) SEARED MAHI MAHI, HUMMUS, SLAW AND JOE CHIPOTLE SAUCE, CHOOSE ON CORN TORTILLA OR LETTUCE WRAP*

DESSERT

FLAN DE QUESO



Taste of the Gables Menu

DINNER

APPETIZERS

(CHOOSE ONE)

SHRIMPS TOSTADA *SHRIMP CEVICHE TOSTADA , ORANGE JUICE , SERRANO CHILES, CILANTRO, RED ONIOS , TOMATOES AND OLIVE OIL SERVED WITH AVOCADO PUREE*

TETELAS CINCO DE MAYO *TETELAS FROM OAXACA FILLED WITH CHEESE AND BLACK TRUFFLE WITH CORN TRUFFLE (HUITLACOCHÉ) SAUCE, CREMA AND COTIJA CHEESE*

ENTREES

(CHOOSE ONE)

MOLE DE RES COLORADITO DE OAXACA *TENDER BEEF CHUCK STEAK MADE WITH DRIED GUAJILLO AND ANCHO PEPPERS, HERBS, SPICES, RAISIN, PLANTAIN AND NUTS , SERVED WITH GREEN BEANS AND GARNISHED WITH TOASTED PINENUTS AND SESAME SEEDS*

CAMARONES AL AJILLO *GIANT SHRIMPS WITH GARLIC AND GUAJILLO CHILE, SERVED WITH HOUSE WHITE RICE*

DESSERT

CAPIROTADA MEXICANA