



CINCO DE MAYO DINNER



serves 40 people

TAPAS

Cotechino Sausage with Baby Lima and Mint

Baha White Fish Tacos with Grilled Lime

STARTERS

Duck Banana Split...Roast Duck Tamale with Grilled Plantains, Jalapeno Jelly and Fresh Roasted Coconut

Kabocha Squash Soup with Grilled "Butter Sugar" Corn Topped with an Avocado Crab Fritter and a Drizzle of Cilantro Oil

ENTRÉES

Ancho Chipolte Glazed West Coast Halibut Laid on Shredded Cabbage and Smoked Pork Shoulder

Pork Tablecloth Stainer...Grilled Pork Porterhouse with Hibiscus Quince Jam, Garlic Roasted Yams and Sautéed Cubanelles

DESSERTS

Natillas...Soft Custard with Cinnamon "Lemonada" Pear

Fall Apple Churros with Spiced Cider Glaze