CURATED GROUP DINING EXPERIENCE

MENU HAS BEING DISIGNED TO KEEP THE EXPERIENCE SEAMLESS, ELEVATED, AND ENJOYABLE FOR YOUR GUESTS

$80 PER PERSON

TO BEGIN

HOUSE-MADE CORN CHIPS SERVED WITH TWO OF OUR SIGNATURE SALSAS AND CLASSIC GUACAMOLE FOR THE TABLE.

FIRST COURSE

GUESTS WILL HAVE THE OPTION TO SELECT FROM OUR SEASONAL SOPA DEL DIA OR OUR SIGNATURE HOUSE SALAD, ALLOWING FOR A PERSONALIZED TOUCH TO THE EXPERIENCE.

SOPA DEL DIA - *SOPA DE TORTILLA AHUMADA - T0MATO-CHILE, SHREDDED CHICKEN, VEGETABLES, QUESO FRESCO, AVOCADO*

SIGNATURE HOUSE SALAD - *CHARRED BEET AND APPLE SALAD* - *GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE*

ENTRÉE COURSE

A SELECTION OF FIVE SIGNATURE ENTRÉES WILL BE OFFERED, SHOWCASING A RANGE OF OUR MOST POPULAR DISHES

ACHIOTE-MARINATED BARRAMUNDI - *BARRAMUNDI FILLET MARINATED IN ACHIOTE AND RED CHILE, SAUCE, TOMATILLO-CILANTRO SAUCE, SUCCOTASH VEGETABLES, SIDE BUTTER RICE WITH ROASTED CORN*

KING RANCH ENCHILADAS - *CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE CREAM SAUCE MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN*

24-HOUR SHORT RIBS EN MOLE DE MORA - *TENDER, SLOW-COOKED SHORT RIBS FINISHED WITH BLACKBERRY MOLE, ACCOMPANIED BY HUITLACOCHE BEAN SAUCE, HONEY-BUTTER VEGETABLES, QUESO FRESCO, AND PICKLED VEGETABLE RELISH; SERVED WITH BUTTER RICE.*

MARY'S ACHIOTE–RED CHILE CHICKEN - *BRINED AIRLINE CHICKEN BREAST AND THIGH, INFUSED WITH AN AROMATIC ACHIOTE AND RED CHILE MARINADE; SERVED WITH PAPAS ESTUFADAS, ESQUITES, SALSA, GUACAMOLE, HOUSE MADE CORN TORTILLAS.*

NIMAN RANCH AGUA CHILE RIBEYE - *CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER, SERRANO CHILE, RED ONIONS, CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS* ***(ADDITIONAL $10)***

POBLANO RELLENO DEL CAMPO *ROASTED POBLANO CHILE FILLED WITH CALABAZAS A LA MEXICANA QUESO FRESCO, NESTLED OVER CHARRED ROMAINE, DRIZZLED WITH WARM CAESAR DRESSING, AND FINISHED WITH PARMESAN CHEESE.*

DESSERT SERVED FAMILY STYLE

STUFFED CHURROS - *EGG CUSTARD FILLING, GHIRARDELLI CHOCOLATE SAUCE, WHIPPED CREAM*

BEVERAGES INCLUDE - *SOFT DRINKS, ICED TEA, AND HOUSE COFFEE.*

WINE PACKAGE ($30 PER PERSON)

2 GLASSES PER PERSON TO INCLUDE DOMMELIER'S SELECTION OF ALBARINO, CHARDONNAY OR RED WINE

*** PLEASE ASK TO SPEAK WITH OUR SOMMELIER, JORGE TINOCO, TO SELECT FROM OUR AWARD-WINNING WINE LIST***

RECOMMENDED ADDITIONS SERVED FAMYLY STYLE APPETIZERS PLATTERS

PARMESAN-CRUSTED CAULIFLOWER - *CRISP TEMPURA CAULIFLOWER, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE* **45.00**

HAMACHI CEVICHE ANTIGUA - AMACHI, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN, COLESLAW PANCHE, AVOCADO; SERVED WITH CORN CHIPS. **75.00**

OISHII SHRIMP & ESQUITES - SHELL-ON OISHII SHRIMP, CORN-ASH CHIPOTLE MAYONNAISE, ROASTED CORN, CREMA, QUESO FRESCO, TAJIN. **95.00**

POSADA'S SIGNATURE CHICHARRONES - *FRESHLY FRIED CRACKLING PORK SKIN, MADE TO ORDER, SERVED ALONGSIDE A FLAVORFUL MEXICAN STREET CORN-CHEESE DIP WITH RICH MEXICAN CHEESES AND NEW MEXICO'S SIGNATURE GREEN HATCH CHILE* **55.00**