**June 23rd to 24th**

**Guest Chef Justin Goerich of Zolo Grill**

**AMUSE**

**Green Chile Crab Cakes**

Pickled Jalapeño Aioli, Sprouts

**Fortaleza Blanco with Mineral Water and Lime**

**FIRST**

**Farm Arugula Salad**

Bing Cherries, Candied Pecans, Manchego Cheese, Creamy Whole Grain Mustard Vinaigrette

**Beeing and Thyme**

Herradura Reposado, Thyme & Blueberry Honey, Simple Syrup and Lemon

**SECOND**

**Chile Dusted Ahi Tuna**

Scarlett Runner Beans, Chimichurri Rojo Braised Leeks, Blue Corn Fried Mushrooms

**Amanete Picante**

Herradura Blanco, Muddled Cucumber, Cilantro, Green Chili Hot Sauce, Lime

**THIRD**

**Buffalo Sirloin**

Candied Sweet Potato, Farm Spinach Spring Pea Butter, Avocado and Heirloom Tomato Salsa

**Ultimo Palabra**

Fidencio Blanco Mezcal, Maraschino Liqueur, Green Chartreuse, Lime

**DESSERT**

**Lavender Crème Brulee**

Almond Crunch, Berries, Vanilla Bean Caramel

**Mexican Coffee**

Herraruda Reposado, Regular or Decaf, Brown Sugar, Orange & Cinnamon Whipped Cream, Shaved Chocolate

