



SAVOR THE SUMMIT 2024

ON THE TABLE

Chips, queso with organic chorizo and guacamole with pico de mango



APPETIZER

Crab and shrimp empanadas

Maseca corn empanadas stuffed with shrimp and crab served with a tomato and tomatillo sauce



SALAD

Azteca Salad

Romain, lettuce, tomato, corn, crispy tortilla, Panella, cheese, seeds, Chile ancho, with a cilantro vinaigrette



ENTRÉE

Costilla corta with esquites and poblano

Short rib with esquites and poblano peppers
or

Salmon with pico de mango

Baked salmon with a mango pico served with cilantro rice and avocado



DESSERT

Tres leches or Flan

\$195 per person plus tax and a 20% Gratuity

\$60 wine pairing per person plus tax and a 20% gratuity





APPETIZER

CRAB AND SHRIMP EMPANADAS
ERATH, PINOT NOIR

SALAD

Azteca Salad
MATUA, SAUVIGNON BLANC

ENTRÉE

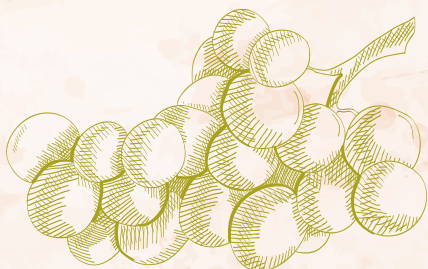
Costilla corta with esquites and poblano
LOUIS MARTINI, CABERNET SAUVIGNON

or

Salmon with pico de mango
CHEHALEM, PINOT GRIS

DESSERT

Tres leches or Flan
KUNG FU GIRL, RIESLING





WINE PAIRING

Erath, Pinot Noir	\$15
Davinci, Pinot Grigio	\$15
Matua, Sauvignon Blanc	\$15
Louis Martini, Cabernet Sauvignon	\$15
Chehalem, Pinot Gris	\$15
Kung Fu Girl, Riesling	\$15



COCKTAILS

SKINNY MARGARITA	\$15
CANTINA CADILAC	\$15
APEROL SPRITZ	\$15
DON GALLO MULE	\$15
BLACKBERN MINI SMASH	\$15



BEERS

PACIFICO	\$8
NEGRA MODELO	\$9
BLUE MOON	\$8