

For the Table

TRADITIONAL YUCATÁN ASSORTMENT

Guacamole, Pumpkin Seed Dip, Street Style Fruit & Veggies

x

JALISCO PUNCH

Blanco Tequila Infused with Pineapples, Jalapeños, Vanilla Beans,
Hibiscus Flowers, Orange Juice, Hibiscus Salt

First Course

TUNA CEVICHE

Smoked Serrano Peppers, Radish, Cucumber & Ruby Red Leche de Tigre

x

SMOKEY PALOMA

Blanco Tequila, Mezcal, Fresh Squeezed Lime Juice,
Ginger Beer, Dehydrated Lime

Second Course

ROASTED BEET SALAD

Sunflower Sprouts, Pickled Red Onions & Goat Cheese-Habanero Crema

x

ROSEBERRY

Mocktail

Classic Tonic, Fresh Blueberries, Rosemary, Agave, Club Soda

Third Course

LECHON ASADO

Whole Roasted Pig, Creamed Yuca, Sofrito Black Beans, Corn Tortillas
& Pickled Green Onions

x

COCO CABANA

1800 Coconut, Coconut Cream, Fresh Squeezed Lime Juice, Club Soda,
Mint Leaves, Shaved Coconut

Fourth Course

TOASTED COCONUT CAKE

Housemade Family Recipe

EL GATO MALO

Tequila Coffee Liqueur, Cold Brew
Coffee, Agave, Topped With Coffee Beans
and Splash of Cream

\$125 ++ PER PERSON - CALL 561.808.1100 FOR RESERVATIONS

Rocco's Tacos

TUTU *Take Me To* **TUTU**