

For the Table

CHARRED CORN & CRISPY BACON ESQUITES GUACAMOLE

served with Homemade Corn Totopos

x

AVOCADO HUMMUS

x

LIME SPICED FRUITS & VEGGIES

x

• Paired with Sipping Tequila

First Course

SCALLOP AGUACHILE

Red Onion, Chile de Arbol, Cucumber, Three Citrus & Dos Hombres Mezcal

• Paired with a handcrafted Mexican Cocktail

Second Course

MESQUITE SMOKED BEEF RIB BARBACOA TACOS

with Avocado-Tomatillo Salsita, Pickled White Onions and Micro Cilantro
served on Hand Milled & Pressed Organic-Heirloom Corn Tortillas

• Paired with a Mexican Beer

Third Course

GOAT CHEESE CRUSTED LAMB CHOPS

with Heirloom Masa-Grits and Mint Chimichurri Sauce

• Paired with a Mexican Red Wine

Fourth Course

BROWN SUGAR PUDDING

Brown Sugar Pudding, Whipped Crème Fraiche,
Sea Salt, Cocoa Nibs and Mexican Cookies

• Paired with Tequila Espresso Martini

Rocco's Tacos

Savor The Ave

MENU

\$150 PER PERSON ++

