

MENU FOR OPTIONAL DINNER ON MARCH 12TH, 2018

La Luna

Pozole Soup, Seasoned Pork, Hominy Corn, Green Chiles
Spears of Romaine, Cotija Cheese, Pepitas, Tomatoes with Creamy Cilantro Caesar
House-Made Tortilla Chips, Guacamole, Salsa and Queso Blanco Sauce

Entrées:

Chipotle Raspberry Chicken
Grilled Skirt Steak
Chile Cheese Rellenos
Grilled Fajita Vegetables
Spanish Rice Pilaf with Roasted Corn, Sweet Onions, Crispy Garlic and Pepitas
Braised Black Beans with Poblano Chiles, Garlic and Cilantro
Warm Flour and Corn Tortillas

Condiments:

Diced Lettuce, Shredded Cheese, Cotija Cheese, Sour Cream, House-Made Salsa,
Onions, Tomatoes, Cilantro

Desserts:

Warm Mexican Chocolate Pecan and Cinnamon Cake
Traditional Flan
Fair Trade Signature Blend Coffee, Decaffeinated Coffee and Assorted Mighty Leaf Hot
Teas
\$77 per Guest pre-tax/svc charge