



Tasting Tuesdays' #3
Tacos - from the heart of Mexico
paired with Wines from L.A. Cetto in Mexico
August 25, 2020 at 7 p.m.
\$65 per person + Tax + 20% Tip

1ST COURSE

TACOS DE HONGOS - MUSHROOMS TACO

BLUE CORN TORTILLA + WATERCRESS + TOMATO SEEDS + LIME CHILI OIL

CHENIN BLANC - 2018

2ND COURSE

TACOS DE LANGOSTA - LOBSTER & SAUSAGE TACO

LONGANIZA + CILANTRO + BASIL TORTILLA

CHARDONNAY RESERVE - 2017

3RD COURSE

HUARACHE DE RES - RIB EYE & BEAN PUREE

GRASS FED BEEF RIB EYE + GARLIC + SERRANO + AVOCADO + CREMA

TEMPRANILLO - SIERRA BLANCA, VALLE DE GUADALUPE - 2016

4TH COURSE

TACO DE BARBACOA DE CORDERO - SUCKLING LAMB TACO

CHILI GUAJILLO ADOBO + TOMATO SALSA + CLASSIC CORN TORTILLA

NEBBIOLO - PRIVATE RESERVE - 2014

DESSERT

TACO DE CHOCOLATE - CHOCOLATE TACO

GANACHE + CREAM + CANDIED ALMONDS + COCOA TORTILLA

YOUR CHOICE OF COFFEE OR TEA FROM OUR ORGANIC COLLECTION

Call for reservations

(631) 791-1800

THE CHEF - JAY JADEJA

THE BOSS - RAQUEL JADEJA