



Tasting Tuesdays' #9
Flavors from South of the Border
Wines from L.A. Cetto Winery, Baja California
November 24, 2020 at 7 p.m.
\$70 per person + Tax + Tip

1ST COURSE

ESQUITES DE TRIGO - WHEAT BERRIES + CREAMED CORN + EPAZOTE

CHENIN BLANC

2ND COURSE

CEVICHE DE PESCADO - COBIA + ONION + CHILE GUERO + CAPERS + OLIVES

CHARDONNAY

3RD COURSE

TAMAL FRITO DE RANA - FROG LEGS TEMPURA + CHILI ANCHO ADOBO

PETITE SYRAH

4TH COURSE

CHILAQUILES DIVORCIADOS - TOTOPOS + SALSA VERDE + BRAISED CHICKEN

NEBBIOLO

POSTRE

BRIOCHE TOSTADO - TOMATO JAM + RICOTTA SALATA

YOUR CHOICE OF COFFEE OR TEA FROM OUR ORGANIC COLLECTION

The Onion Tree Call for reservations

THE CHEF - JAY JADEJA

(516) 916-5353

THE BOSS - RAQUEL JADEJA