



**Tasting Tuesdays' #19
Flavors & Wines from Mexico
April 27, 2021 at 7 p.m.
\$75 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

TEMPRANILLO

4TH COURSE

CHILAQUILES DIVORCIADOS - TOTOPOS + SALSA VERDE + BRAISED SHORT RIBS

NEBBIOLO

POSTRE

BRIOCHE TOSTADO - TOMATO JAM + RICOTTA SALATA

YOUR CHOICE OF COFFEE OR TEA FROM OUR ORGANIC COLLECTION

Call for reservations

(516) 916 - 5353

THE CHEF - JAY JADEJA

THE BOSS - RAQUEL JADEJA

THE ONION TREE - 242 SEA CLIFF AVENUE, SEA CLIFF NY 11579