



BLUE DALIA

RESTAURANT & TEQUILA BAR

Tequila Dinner

Thursday, April 25, 7pm

Reception

Sopesitos de hongos y guacamole

Masa boats topped with mashed garbanzos, roasted mushrooms with epazote, crema, queso fresco and chile de árbol salsa

Ceviche “Chichihuhulity”

Crisp Tortillas piled with lime-marinated kampachi, manzanillo olives, tomato, cilantro, chile serrano, and avocado. Topped with micro greens and tomatillo salsa

Astral Silver Tequila

First Course

Pescado al Tequila

Seared tequila marinated farm raised salmon with rustic tomato-tomatillo sauce. Served with brazo de reina tamal stuffed with black beans flavored with avocado leaf.

Olmecca Altos- Plata Tequila (Marinade)

Second Course

Pollo al Chile Envivado

Crisp free-range breast of chicken stuffed with garlicky woodland mushrooms in a chile ancho red sauce. Served with crusty potato budin

Don Julio Reposado Tequila

Third Course

Pato en Mole Verde

Breast of duck in garlic and sweet spices with Chef Geno’s signature mole verde sauce and classic Yucatecan rice.

Don Julio Anejo Tequila

Fourth Course

Pay de Coco y Almendra

A dense chewy coconut pie with slivered almonds house made vanilla ice cream and manila mango tequila sauce. Topped with edible flowers and fresh berries.

Camarena Reposado Tequila