Chef’s Club Menu

**Small Plates**

Tri Colored Chips
*Three Salsas*

Black Bean Hummus
*Flat Breads and Foccacia Cheese Breads*

California Fruit
*Cantaloupe, Watermelon, Pineapple, Grapes Honeydew, Seasonal Exotic Fruits and Berries*

Roasted Garlic Cloves
*Vinaigrette, Country Bread Toast Points*

Oregano Pickled Vegetables
*Carrots, Cauliflower, Jalapenos, Onion Herbed White Vinegar*

**Soups & Salads**

Mexican Caesar Salad
*Roasted Corn, Romaine, Pepitas, Tomato, Queso Fresco, Crouton, Cilantro Dressing*

Jicama and Orange Salad
*Crisp Jicama, Orange Segments, Candied Walnuts, Butter Lettuce, Sweet Cream Dressing*

Balsamic Roasted Cherry Tomatoes With Boccacini and Mache
*Fresh Cherry Tomatoes, Basil Herbed Boccacini With Eve, Balsamic Glaze*

Traditional Posole
*Pulled Pork, Avocado, Hominy Kernels*

**Main Line**

Carved Roast Pork Loin
*Pineapple, Cider Sauce, Tropical Fruit Salsa*

Cheese or Crab Enchiladas
*Cheddar, Jack And Queso Fresco, Green Onions, Black Olives, House Made Enchilada Sauce*

Chile Pipian Chicken Breast
*Roasted Chicken Basted With Pepitas Mole, Spanish Rice*

Tatuma Squash With Oaxaca Cheese
*Braised Squash With Tomatoes and Onions*

Chorizo With Roasted Potatoes
*Garlic and Caramelized Onions*

**Desserts**

Flan With Fresh Berries and Cream

Mexican Bread Pudding (Capiotada) With Cajeta and Cream
*Sopapillas*
*Tres Leches Cake*
*Mexican Wedding Cookies*