

Menu

by

Chef Jorge Camacho

Meals are served in a family-style fashion (same selection for all guests).

For breakfast, please select one main dish and any desired sides.

For lunch or dinner, please select soup and/or salad, one main dish, and desert.

Please let us know in advance if modifications are necessary for selected guests (e.g., food allergies, dietary restrictions, children).

Breakfast

All options include coffee, orange juice, and seasonal fruit

CONTINENTAL BREAKFAST

Select one or more: banana bread, yogurt, pancakes, French toast, waffles, sweet crepes (banana, strawberry, cajeta, etc.)

EGGS

Select one or more: scrambled, sunny side up, divorciados, poached, Benedict with hollandaise sauce, Rancheros, Motulenos, or omelets (Monterrey, ham and cheese, or vegetarian)

BRUNCH BREAKFAST

Machaca with eggs, tinga chicken, Mexican wing tips

CHILAQUILES

Green and Red

SIDES

Select one or more: Fried beans, hash browns, potato wedges, parmesan and Gruyere cheese, fresh cheese, panela cheese, jocoque (dairy product similar to Greek yogurt), grilled sausages, bacon, ham, vegetarian enchiladas

Salads

WARM SALAD

Roasted baby romaine lettuce, grilled red onion, tanned baby corn garlic croutons with goat cheese topped with a red wine vinaigrette

CITRUS SALAD

Baby lettuce mix, orange, grapefruit and tangerine supreme, basil croutons dressed in citrus vinaigrette with white wine

CAESAR SALAD

Baby romaine lettuce in a bell pepper ring, decorated with cherry tomato with Caesar dressing and parmesan

ENSALADA AMOR

Baby lettuce mix with roasted pears, caramelized pecans, goat cheese, and black sesame in balsamic vinaigrette

ENDIVE SALAD

Endives stuffed with goat cheese, walnuts, and honey in lemon vinaigrette

PARMESAN WREATH

Baby lettuce mix mounted on a carrot parmesan ring and lemon pepper dressing

FRIDAY SALAD

Baby lettuce mix, roasted beets, roasted zucchini, roasted pepper, and roasted panela cheese in red wine vinaigrette

Soups

TORTILLA SOUP

Julienne cut fried tortilla with mozzarella cheese, avocado, sour cream decorated with huajillo chili and fried epazote

SPINACH AND MUSHROOM SOUP

Decorated with gratin cheese, croutons, and alfalfa sprouts

CREAM CORN

Decorated with garlic croutons, roasted corn grains, and basil oil

ASPARAGUS CREAM

Decorated with a piece of roasted asparagus, croutons, alfalfa sprouts, and parsley oil

CLAM CHOWDER

Clams, potatoes, onions, and garlic croutons

PISTACHIO CREAM

Decorated with pistachios, croutons, and beet sprouts

Lunch Main Dishes

Fish ceviche

Shrimp ceviche

Black, green, and red aguachile

Shrimp, beef, or chicken burrito

Shrimp and fish tempura tacos

Grilled marinated octopus

Breaded fish fingers

Seafood cocktail (octopus, scallops, and shrimp)

Zarandeado fish

Tuna and Mahi-Mahi sashimi

Grilled chicken breast

Town tacos: Sheppard-style, beef, and chicken

Fried chicken tacos

Green or red chicken enchiladas

Cold chicken salad

Tuna salad

Vegetarian Dishes

Rajas (poblano peppers) and tofu tacos

Vegan cauliflower ceviche

Vegan (tofu) ceviche

Dinner Main Dishes

FILET MIGNON

Served with mashed potatoes, asparagus, red wine gravy and mushrooms

MAHI-MAHI

Fish filet cooked in fine herbs with mashed sweet potatoes, grilled vegetables, and butter

SKIRT STEAK

Served with Charro beans, grilled onion, and jalapeno peppers

BBQ PORK RIBS

Served with baked potatoes and grilled vegetables

LAMB RIBS

Cooked with fine herbs and served with baked potato and grilled vegetables

JUMBO BUTTERFLY-CUT SHRIMP

Cooked on zarandeado sauce served with jasmine rice and sweet chipotle chili sauce

MEXICAN PLATTER

Chicken enchilada, beef burrito and chile relleno stuffed with cheese, served with Mexican sauce, guacamole, and rice

CHILES EN NOGADA

Poblano pepper stuffed with minced beef and pork, nuts and biznaga. Topped with white walnut sauce and fresh pomegranate.

CHICKEN MOLE

Served with rice, pickled onion, and toasted sesame seeds

Dessert

Brownies

Lava cake with vanilla ice cream

Chocolate cake

Carrot cake

Three milks cake

Cheese pie

Coconut pie

Lemon pie

Pumpkin pie

Walnut pie

Apple and cinnamon strudel

Coconut panna cotta

Flamed crème brûlée

Coffee-flavored tiramisu

Pears in red wine

Chocolate mousse

Neapolitan pudding

Rice pudding with cinnamon

Roasted plantain flamed with caramel

Cinnamon roasted pineapple with vanilla ice-cream