



A Mexican Christmas in Maine

CREACION (PALATE TEASERS)

Sopa De Calabaza

ROASTED BUTTERNUT SQUASH, POBLANO SOUP WITH SWEET ORANGE & MEXICAN CINNAMON. TOPPED WITH SWEET, SPICY CHOCOLATE PEPITAS AND LOCAL MICRO CILANTRO.

OCEANO (SEAFOOD)

Tamal De Longosta

SWEET CORN MASA TAMAL, FRESH MAINE LOBSTER, BLACK BEAN AND DE ARBOL CHILE SAUCES.

CIELO (SKY)

Pato En Mole De Guajillo Arandano

ADOBO GLAZED DUCK BREAST PAN SEARED AND TOPPED WITH A SAUCE OF GUAJILLO CHILES, NEW ENGLAND CRANBERRIES AND SPICES. POBLANO CORN PUDDING, TEQUILA CRANBERRY RELISH.

TIERRA (LAND)

Ancho Filete Con Championes

LOCAL ALL NATURAL MAINE FAMILY FARMS FILET OF BEEF, OYSTER CREEK MUSHROOMS. RUSTIC CHIPOTLE POTATOES.

PARAISO (PARADISE)

Mousse de Chocolate Mexicana

MEXICAN CHOCOLATE MOUSSE WITH BURNT RUM. CRISP HAZELNUT TUILE. MEZCAL CARAMEL SAUCE, AGAVE WHIPPED CREAM.