

S A M P L E M E N U

PREMIER

HARISSA-ROASTED CARROTS

Served over whipped feta, topped with roasted pepitas, Cheez-It® crumbs, and a bright maracuya vinaigrette.

SECOND

WHITE WINE & HATCH CHILE BRAISED BEEF SHORT RIB

Nestled over corn-studded smoked Gouda Marsh Hen Mill grits, paired with sautéed lemon bok choy and a shallot agrodolce.

CLÔTURE

GLAZED DONUT BREAD PUDDING

Cubed donut pieces and cinnamon custard baked, served warm with rye bourbon caramel, fresh seasonal berries, and hazelnut gelato.

BARELY FANCY

Everyday, Slightly Better™

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PREMIER

QUESO BLANCO CON CARNE

Seasoned chopped beef in homemade queso with Cheetos® street corn, pico, and crispy house-fried tortilla trios.

SECOND

ANCHO CHILE GRILLED CHICKEN THIGHS

Smoky grilled boneless chicken thighs paired with arroz con frijoles, sweet plantains, and salsa de cacahuete (peanut sauce)

CLÔTURE

TRES LECHES SHOOTERS

Traditional sponge cake lightly soaked in a three-milk blend, layered with dessert cream and Nutty Buddy® shards.

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