



GRADUATION 2026

FIRST

TAMALE

pork green mole. wrapped in banana leaf.

EMPANADA

Pork Chorizo. onions. tomatoes chipotle mole. cilantro crema

OR Briar Fork farm mushrooms . onions tomatoes . cilantro crema

CALABAZA

Grilled organic zucchini. over chipotle cream cheese. roasted pumpkin seeds. queso fresco. fresh mint.

MAIN

ENFRIJOLADAS

CON CARNE: Hanger steak . quick fried corn tortillas dipped into refried black beans . queso fresco . chipotle crema .fresh avocados.

NO CARNE: Potatoes . tomatoes . onions . quick fried corn tortillas dipped into refried black beans . queso fresco . fresh avocado. chipotle crema.

MOLE NEGRO

CON CARNE: Slowly cook chicken homemade Oaxacan Mole Negro .avocado mousse . rice .

NO CARNE: masa croquettes . green beans . homemade Oaxacan Mole negro fresh avocado mousse.

MOLE FRIJOL MOLIDO

CON MARISCO: seared jumbo shrimp . roasted black bean mole . corn tortillas

NO MARISCO: Briar Fork Farm Mushrooms . roasted black bean mole . queso fresco . corn tortillas

DESSERT

TRES LECHES CHOCOLATE CAKE

sponge chocolate cake soaked in 3 milks :whole milk. condensed milk and evaporated milk

FLAN

Silky baked custard infused with Mexican vanilla. rich caramel sauce.