



## FIRST

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### TAMALE

pork green mole. wrapped in banana leaf.

### COLIFLOR

Pan-seared organic cauliflower. Barefoot farm eggs. mole verde

### CALABAZA

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

## MAIN

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### CARNITAS

Pork carnitas. pico de gallo. avocado mousse. salsa picante. rice. tortillas.

### MOLE NEGRO

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

**NO CARNE:** masa croquettes . green beans . homemade Oaxacan Mole negrofresh avocadomousse.

### MOLE FRIJOL MOLIDO

**CON MARISCO:** seared jumbo shrimp . roasted black bean mole . over corn polenta.

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

### ENFRIJOLADAS

**CON CARNE:** Hanger steak (8 oz) . 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.

## DESSERT

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### 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.

### PLATANO FRITO

Fried banana. vanilla ice cream. agave. fresh mint

GRADUATION  
2026