



# CINCO DE MAYO DINNER & TEQUILA PAIRING

## RECEPTION

### **TAKO-TACO**

*GRILLED OCTOPUS, TARO, CUCUMBER PICO DE GALLO, CANDIED FRESNO*

### **SHORT RIB EMPANADA**

*GUAJILLO AND ANCHO RUB, CHICHARROS, HIBISCUS SALSA*

**REVEL WATER KOMOS AÑEJO CRISTALINO**

## FIRST COURSE

### **RED SNAPPER CEVICHE**

*LECHE DE TIGRE, COCONUT, PLATANO MACHO,  
SWEET POTATO, TOGARASHI POPCORN*

**KOMOS AÑEJO CRISTALINO (NEAT)**

## SECOND COURSE

### **MEXICO CITY ROLL**

*ROASTED POBLANO, YUZU KOSHO, CUCUMBER, CURTIDO CARROT,  
AVOCADO, SEARED WAGYU, CILANTRO CREMA*

**BAMBU KOMOS AÑEJO RESERVA**

## THIRD COURSE

### **EL SECRETO**

*IBERICO PORK, YUCA FRITA, JICAMA AND CHAYOTE SLAW,  
GRILLED PINEAPPLE SALSA*

**KOMOS EXTRA AÑEJO (NEAT)**

## FOURTH COURSE

### **CHURROS**

*MEXICAN CINNAMON, DULCE DE LECHE,  
ABUELITA'S CHOCOLATE SAUCE*

**OLD FASHIONED KOMOS REPOSADO ROSA**

  
**DEE LINCOLN**  
— PRIME —

  
TEQUILA  
**KOMOS**