

PATRÓN

DAY OF THE DEAD DINNER

Amuse-Bouche



PAN DE MUERTO

sweet bread, flavored butter

First Course

BARBACOA TACOS

house-made blue corn tortillas,
braised lamb shoulder in adobo, onion, cilantro, lime

Sea Pines Patron Reposado

Second Course

STUFFED POBLANO CHILE

smoked beef cheek, Oaxaca cheese,
Spanish style rice with tomato sauce

Patron Cristalino

Intermezzo



CALABAZA EN TACHA

traditional sweet pumpkin

Third Course

TAMALES DE MOLE

confit duck, dark mole, smoked cotija, Pico de Gallo,
pickled red onion, salsa Verde, tortilla strips

Patron Anejo

Dessert

CHOCOFLAN

vanilla custard, ancho-chili chocolate cake, dark caramel sauce

Patron XO

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