



## **Dressed to the K9s 2017 Menu**

Inspired Creations by De Cortez Restaurant & Award Winning Executive Chef, Manuel de Luca

### **ORGANIC SALAD STATION**

- Mixed organic greens from the fields of Miraflores
- German potato salad (potatoes, cucumbers, red onion, eggs, chives, mayonnaise, grain mustard & sherry vinegar)
- Coleslaw (cabbage salad, onion, carrot, apples, mayonnaise, ginger, cream & cilantro)
- Mexican classic corns (Mexican aged cheese, sour cream & ground chilis)
- Guajillo pasta salad (short pasta, carrot, ham, cheddar cheese and chili dressing)
- Jicama & orange supreme
- Assorted tomatoes with panela cheese and fresh Baja basil.

### **Dressings**

- Selections include the Chef's Special Dressing, Caesar, balsamic, limoneira, or olive oil

### **Toppings**

- Seeds (linseed, pumpkin seeds, peanuts), Cannery (assorted pickles), croutons, Grana Padano cheese & chili.

### **PASTA STATION:** Italian short pasta with

- Seafood sauce (scallop & shrimp in creamy white wine & Pastis reduction)
- Cheese sauce (Vegetarian)
- Basil Pomodoro sauce (Vegetarian)

### **GRILL SATATION ( MEZQUITE FIRECOOKED)**

- Top Sirloin seasoned with Montreal Thyme Picanha (sirloin cap)
- Pork loin marinated with assorted chili's
- Roasted chicken
- Argentinian chorizo

### **Sauces**

- Chimichurri, gravy & molcajete.

### **FISH & SEAFOOD SKILLET STATION**

- Shrimp skewers
- Tikin Xic fish skewers (original Mayan recipe)
- Marinated grilled octopus skewers

### **SIDES & GARNISH STATION**

- Cartucho grilled carrots with potatoes & agave honey
- Sour cream dressing potatoes, chives & bacon
- Broccoli & Green beans with garlic
- Grilled Castilla pumpkin with piloncillo
- Coyuca salt-cooked onions
- Cauliflower Gratin (béchamel sauce & Parmigianino cheese)

### **ARTISANAL BREAD STATION**

- Assorted petit bread
- Bread to cut (multigrain, rustic, blueberries...)
- Focaccia with dry tomatoes, rosemary, garlic, rock salt & Valle de Ensenada olive oil.
- Onion pastry bread

### **DESSERT STATION** Assorted Pastry Chef's Dessert Selection

- Dulce de leche Cheesecake
- Chocolate swirl
- Seasonal fruit skewers
- Tres leches cake
- Arroz con leche & mango (rice pudding with mango)
- Assorted cupcakes