

Día de Los Muertos

In towns all over Mexico people make elaborate preparations for this 3-day event. A celebration of life and the opportunity to revisit with departed loved ones. The altars serve as a welcome post for those who have made the long journey back. It is customary to leave a favorite beverage and food (maybe a vice, like cigarettes). We also leave a hairbrush, toothbrush and maybe make-up to freshen-up after their lengthy travel.

Tamal de Elote

Fresh corn tamale with poblano rajas, crema fresca and red chile sauce. (The religious theme is that the tamale is the body and red chile sauce is the blood).

Or

Chile en Nogadas

Traditional chile stuffed with ham, beef, raisins and nuts. Served with a walnut cream sauce and garnished with Pomegranate seeds. (Represents the Mexican flag: Poblano-green, sauce-white, seeds-red)

Chuletas de Oveja y Pato

Grilled lamb chops and duck breast with two moles; Mole Poblano and Manchamantel, garlicky rice and grilled cactus pad. (Moles are traditional sauce for Día de Los Muertos-they are very labor intensive and show our returning loved ones we have done something special for them)

Bunuelos con Miel y Manzana

Flour tortilla fried and dusted with cinnamon-sugar, drizzled with honey and topped with roasted apples. (A take-off on the traditional "Pan de Muerte"-sweet bread)

Choice of appetizer, the entrée and dessert-\$25