

# El Viaje

## LATIN AMERICAN PAIRING DINNER

SEPTEMBER 19 • 6PM • 7 COURSES • \$60

RESERVATIONS: 505-724-3510

### *Chipa*

Paraguayan Cheese Bread | Tomatillo Salsa | Pickled Coriander Seeds  
Verde Maria - Bacardi Light Rum, Tomatillo, Fresh Lime Juice

### *Empanada*

Potatoes | Golden Raisin | Anise Cream | Lamb's Lettuce  
Gancia Batido - Gancia, Anise Liquor, Fresh Lemon, Cane Sugar

### *Ensalada*

Lamb's Lettuce | Pickled Chayote Squash | Corn |  
Fresh Oregano | Cilantro Lime Vinaigrette  
White Wine Spritzer - Los Vascos Sauvignon Blanc,  
Chile, Blanched Lime, Soda Water

### *Mofongo*

Fried Mashed Plantains | Chicharrón | Roasted Garlic | Garlic Broth  
Shaken, not Frozen Daiquiri - Malibu Rum, Fresh Lime Juice

### *Mole Poblano*

Braised Turkey | Cacao | Chiles | Sesame, Coriander, and Pumpkin Seeds |  
Peanuts | Cilantro  
Mezcal Caliente -  
Casamigos Mezcal, Poblano-Infused Agave, Fresh Lime Juice, Egg White, Cilantro

### *Encebollado*

Tuna | Yucca Root | Pickled Onion  
San Perdo Epica Chardonnay, Central Valley, Chile

### *Pan de Muerto*

Pan Dulce | Avocado Mint Sorbet | Margarita Syrup  
Not Your Abuelita's Hot Chocolate . . . or Is It? -  
Casamigos Blanco, Fine Chocolate, Cinnamon, Fresh Mint