

# The Art of Taste Dinner

FEATURING DON JULIO

May 17 | 6:00pm - 8:30pm

## BIENVENIDA

*Don Julio Rosado Tequila, Agave-Lime Cordial, Grapefruit Ice, Sparkling Wine*

### COURSE 1 "COMIENZO" \*

#### Scallop Ceviche Cigaro

*Potato Crisp, Pork Ash, Mezcal Crema*

#### Paired with Pina Picante

*Don Julio Reposado Tequila, Sombra Mezcal, Pineapple Juice,  
Habanero-Agave Syrup, Powdered Black Pepper, Lime*

### COURSE 2 "DEL JARDIN"

#### Gilded Fruit Ensalada

*Watermelon, Cantaloupe, Avocado, Guajillo Puree, Lime Caviar, Baby Greens*

#### Paired with Fiesta en el Jardin

*Guajillo Infused Don Julio Blanco Tequila, Watermelon Juice, Crushed Ice, Guajillo Salt, Lime Zest*

### COURSE 3 "DEL OCEANO"

#### ¿Crab Tostada?

*House Tortilla, Chile Crema, Verde Mojo, Radishes, Cabbage, Micro Cilantro*

#### Paired with Verde Margarita

*Don Julio Reposado Tequila, Cilantro Juice, Salted Coconut Foam*

### COURSE 4 "DESDE EL CIELO"

#### Quail Mole

*House Mole, Queso Fresco, Yuka, Pickled Vegetables, Citrus Oil*

#### Paired with Mole Old Fashioned

*Coconut Fat Washed Don Julio 1942 Tequila, Smoked Piloncillo Syrup, Mole Bitters, Citrus Oil*

### "DESCANSO"

#### Paletas de Papaya

*Dehydrated Lime and Chile*

### COURSE 5 "DE LA TIERRA" \*

#### Carne Asada

*Wagyu Skirt Steak, Elote Corn, Chicharron, Pinto Bean Puree, Cactus*

#### Paired with Jalisco Sour

*Don Julio Anejo Tequila, Sweetened Corn, Red Wine, Lemon*

### COURSE 6 "EL FIN"

#### Choco Flan

*Tequila Honey Tuile, Strawberry Dust, Blackberry Gel, Micro Flowers*

#### Paired with Fresa Horchata

*Strawberry Infused Don Julio Alma Miel Tequila, Horchata, Crushed Tuile*



THE SAINT PAUL HOTEL



\* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.