

Menu

Appetizers

- **Frijoles Refritos con queso Fresco-**
Pinto beans with queso fresco with local bread
- ***Quesadillas-*** corn tortillas filled with a blend of Mexican queso Oaxaca and Queso Fresco. Served with green avocado salsa
- ***Sopes*** thick corn patties topped with Mexican salsas and crema
- ***Ceviche de Camarones-*** chunks of shrimp with cucumbers, tomatoes, onion, jalapeno, and cilantro soaked in lemon and lime juice.

First Course:

- ***Chileatole-*** Cold soup made with corn masa, poblano peppers, and corn kernels.

Rolling Family Style:

- ***Mixiotes de Vegetables-*** seasonal vegetables marinated in a blend of Mexican chilies sauce, wrapped in parchment and steamed cooked.
- ***Mixiotes de Cordero-*** local lamb marinated in a blend of Mexican chilies sauce, wrapped in parchment and steamed cooked.
- ***Ensalada de Nopales-*** fresh cactus paddles, onions, cilantro, and serrano peppers served with queso fresco
- **Costillas en Salsa Verde con Verdolagas**
Spare ribs in salsa verde with purslane -
- ***Verdolagas con Ejotes y Flor de calabaza en salsa verde***
Purslane, string beans, and zucchini flower in green salsa
- **Arroz a la Mexicana +Frijoles Negro**
Mexican Rice + Beans
- ***Rajas de Chile Poblano y Elote en Crema-***
roasted poblano pepper strips, and corn, sauteed with onions, garlic, and Mexican spices in a cream sauce.

Dessert/ Postre

Pastel de Elote-

sweet corn cake topped with whipped cream.

- ***Flan de Tres Leches*** - sweet custard made with three types of milk- evaporated milk, cow's milk, and goat milk
- ***Carlota de Limon*** - this cake is similar in taste to a key lime pie. It is made with Mexican cookies called Galletas Maria, cream cheese, sugar, and fresh lemons) This dessert was named after Princess Charlotte who was married to King Jorge III of Spain. It was introduced in Mexico when the Spanish conquered the land. It was originally a cake that baked for hours but over time the recipe was adapted to be served cold. It's super refreshing for a summer dessert!
- ***Platano Maduro y Duraznos con leche dulce-*** sweet plantains and peaches oven-roasted and drizzled with sweet condensed milk.

Sourcing:

Glynwood, (Purslane, red and white onion, carrots, lamb, and ribs)

Blooming Hill Farm

Coach Farms

Common Hands Farm

Fishkill Farms

Glynwood

Holmquest Farms

HV Fresh

Makristo

McGrath Cheese Company

Mercurio Farms

Migliorelli

Poughkeepsie Farm Project

Ronnybrook

Samascott Orchards

