

January 12 – 21

Served All Day

DINE 2024 DOWNTOWN

4 Courses \$45 Includes One
Of Each Course Per Guest

COURSE 1

Tostaditos de tinga de pollo

Mini tostadas topped with flavorful chipotle shredded chicken, refried black beans, lettuce, crema, pickled onion & queso fresco.

SUGGESTED WINE PAIRING: ROBLEDO SPARKLING WINE 18/GLASS

COURSE 2 (choose 1)

Sopa de Elote

A taste of the Aztecs! Roasted fresh corn with just the right seasonings make this soup spectacular.

Sopa de Zanahoria

Rich and creamy with amazing roasted carrot flavor. This soup will make you wish you had a 'never-ending' bowl.

COURSE 3 (choose 1)

Rib Eye con Nopales y Chipotle Salsa

Juicy Rib Eye steak seared and grilled, topped with tart Nopales and a delightful chipotle salsa. Served with grilled asparagus and creamy mashed potatoes.

SUGGESTED WINE PAIRING: ROBLEDO CABERNET 15/GLASS

Salmon con Salsa de Mango

Salmon fillet grilled, then baked with sweet-spicy Mango salsa. Served with fluffy white rice, steamed broccoli and cauliflower.

SUGGESTED WINE PAIRING: ROBLEDO CHARDONNAY 14/GLASS

Camarones al Mojo de Ajo

Tender shrimp sauteed with fresh garlic and served with Cilantro rice.

SUGGESTED WINE PAIRING: ROBLEDO SAUVIGNON BLANC 14/GLASS

COURSE 4 (choose 1)

Pastel de Chocolate

Rich, moist chocolate cake to satisfy any chocoholic.

Pastel de Fresa

A beautiful yellow cake with fresh strawberries and whipped cream.

SUGGESTED TEQUILA PAIRING: ARTE NOM 1414 REPOSADO 19/FLUTE



An Experience for the Senses

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4 Vegan Courses

\$45 Includes - One Of Each Course Per Guest

COURSE 1

Taquitos de Papas

Corn tortillas, filled with seasoned smashed potatoes, rolled and fried.
Served with salsa taqueria, lettuce and tomatoes.

SUGGESTED WINE PAIRING: ROBLEDO SPARKLING WINE 18/GLASS.

COURSE 2 (choose 1)

Sopa de elote Vegano

A beautiful corn soup made with fresh roasted corn off the cob, seasoned perfectly.

Sopa de Zanahoria

A roasted carrot soup so creamy and rich, you'll never believe it's Vegan

COURSE 3 (choose 1)

Pozole Vegano

Rich Pozole (stew) made with mushrooms, tomatillos, vegan broth, cilantro, onion, garlic and hominy.

SUGGESTED WINE PAIRING: ROBLEDO CHARDONNAY 14/GLASS

Tacos de tinga de nopales

Corn tortillas filled with Nopales sauteed in chipotle, garlic and onion.
Accompanied by fluffy vegan white rice.

SUGGESTED WINE PAIRING: ROBLEDO SAUVIGNON BLANC 14/GLASS

COURSE 4 (choose 1)

Pastel de Chocolate

Rich, dark, velvety chocolate cake, with pistachio nuts and a pistachio glaze.

Buñelos con miel de canela

Buñelos (Mexican fritters) crispy and delicious, with honey and cinnamon.

SUGGESTED TEQUILA PAIRING: ARTE NOM 1414 REPOSADO 19/FLUTE



An Experience for the Senses

1200 K St., Sacramento

A Señor Ernesto Delgado Establishment

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