

January 7 – 17

Served All Day

# DINE 2022 DOWNTOWN

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

## FIRST

### **Tostaditos de Tinga**

Shredded, seasoned chicken in luscious spicy Tinga sauce -  
on a crispy mini tostada

## SECOND

### **Crema de Chile Poblano Soup**

Our signature flavor. Fire roasted Poblanos in a creamy-spicy broth with cilantro.  
One bite is all it takes to be addicted.

### **Sopa de Zanahoria**

A creamy, velvety soup made from roasted carrots

## THIRD

### **Juicy Filet Mignon**

Cooked to order and wrapped in bacon, served with silky mashed potatoes,  
asparagus and roasted carrot sauce.

### **Camarones en Salsa Cerveza**

Tender large shrimp sauteed in a beer-based sauce topped with micro cilantro,  
served with white rice and mixed fresh vegetables

### **Salmon al Mango**

Tender fresh salmon with mixed vegetables and white rice.

## FOURTH

### **Pastel de Mango**

A rich yellow cake with layers of fresh Mango mousse, topped with chunky Mango glaze.

### Diversity of Oaxaca Flight \$28 (Optional)

#### **Citrus from Santiago Matatlan Oaxaca**

*Mal de Amor - Sierra Negra by Armando Hernandez Lorenzo*

high acidity, citrus notes, medium body, refreshing

*Paired with chile dusted cucumber*

#### **Charred from Candelaria Yegole Oaxaca**

*Rey Campero Mexicano - Rhodacantha • by Romulo Sanchez Parada*

silky body, stone fruit notes, balanced smoke

*Paired with watermelon spear sprinkled with black volcanic salt*

#### **Umami from Catrina Minas Oaxaca**

*Real Minero Pechuga - Espadin • by Edgar Angeles & Don Lorenzo Angeles*

savory, pleasantly smokey, earthy notes, long finish

*Paired with orange segment covered with cinnamon*



An Experience for the Senses

1200 K St., Sacramento

A Señor Ernesto Delgado Establishment

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