AMOR DE SABOR

March 7, 2024

Signature Cocktail
Kiwi Cucumber Margarita
Silver Tequila, Triple Sec, Kiwi-Cucumber Puree, Pineapple Juice, Lime Juice, Agave, Cilantro-Lime Salt Rim, Pineapple Leaf

Hors D’oeuvres
Sope con Nopal
Cumin-Lime Black Bean Puree, Pickled Onion, Creme Fraiche, Cilantro

Al Pastor Street Taco
Grilled Pineapple, Onion, Lime, Cotija

Ceviche de Pescado
Red Snapper, Avocado, Lime, Red Onion, Cilantro, House-Fried Tortilla Chips

Appetizer
Pavo al Achiote
Achiote Grilled Turkey Breast, Street Corn, Tomato-Guajillo Salsa, Lime, Cilantro
Finca Torremilanos | Peñalba López Blanco | Spain | 2019

Soup
Sopa de Lima
Lime, Cilantro, & Tortilla

Entree
Brochetas Picantes de Carne
Chili-Garlic Rubbed Flank Steak & Veggie Skewers Served on a bed of Mexican Rice
Pavo Real | Red Wine | Guanajuato | México | 2018

Dessert
Sorbete de Nopal y Lima
(Cactus or prickly pear here), Cocada, Assorted Tropical Fruits, Mint Lucky Goat Coffee | Twinings Tea
The Team

General Manager: Sasha Smith
Steward Manager: Autumn Rose
Chef: Kelsey Brown
Sous Chef: Vincent Brunory
Bar Manager: Reanna Walker
Service Manager: Aisha El-Gazzar
Service Manager: William Koo
Service Manager: Jacqueline Gormely

Gracias!

Señoras y señores, as we wrap up, we wanted to thank you for joining us in our celebration of flavor. We hope this experience inspires you to savor every moment, appreciate every nuance, and share the joy of togetherness. We got the fiesta started — now it’s up to you to keep it going! May your life be filled with amor, sabor, and so much more. Adiós and muchas gracias!

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