

**SEJ Beat Dinner 5. Our National Parks: Past, Present and Future**

With the National Parks Conservation Association

April 1, 2022, 7:00 p.m. at Caracol

**Family Style Appetizers**

**Guacamole, Salsa y Totopos**

chips, salsa, and guacamole

**Costillas a las Brasas**

wood-roasted pork ribs, pickled onion

**Campechana Estilo DF**

shrimp, octopus, tomato, serrano chile, cilantro, Mexico City style

**Entrees**

Choice of

**Enchiladas Verdes de Vegetales**

enchiladas filled with roasted zucchini, corn, poblanos, epazote, topped with tomatillo salsa and melted cheese

**Pescado Zarandeado**

wood-grilled catch of the day filet, wild green salad, pineapple

**Callo de Hacha**

pan-seared jumbo scallops, creamy chipotle sauce, mushrooms, cauliflower

**Pato con Mole de Higo**

pan-roasted duck, fig mole, confit potato, Swiss chard

**Pollo Pibil**

achiote rubbed half chicken cooked in banana leaves and roasted in wood burning oven, roasted carrots & potatoes

## **Family Style Side**

### **Tamal Azteca**

layered tortilla casserole

## **Dessert**

Choice of

### **Flan de Horchata**

Mexican cinnamon and rice flan, salted caramel rice crispy chantilly cream, caramel

### **Pastel de Chocolate Criollo**

Chocolate mousse, bourbon-toffee sauce, chocolate cake, meringue, praline ice cream, hazelnut glass

### **Churros**

traditional Mexican crullers, chocolate ice cream, streusel

### **Fruta Fresca**

fresh fruit