**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, carmel

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