



**HEALTH CENTER  
PARTNERS**  
of Southern California

Day at the Capitol

# MEMBER DINNER

APRIL 23, 2019  
TEQUILA MUSEO MAYAHUEL



## CHIPS Y SALSA DE MOLCAJETE

### ENTRADA

#### ENSALADA TROPICAL

Spring lettuce mix, mango, jicama, pineapple, topped with dry-roasted almonds and a raspberry vinaigrette

### DINNER OPTIONS

#### ARRACHERA MEXICANA

Marinated flank steak paired with a chicken enchilada and rajas de chile poblano. Served with rice.

#### CARNE de PUERCO en SALSA VERDE

Juicy pork chunks dipped in a delightful green sauce made with tomatillos, cumin, and serrano peppers. Served with white rice and refried pinto beans.

#### CAMARONES MOCTEZUMA al TEQUILA

Fresh shrimp sautéed 'al mojo de ajo', with mushrooms, serrano chile strips, parsley and a splash of tequila. Served with cilantro rice.

#### ENCHILADAS ZAPOTECAS (Vegan Option)

Freshness and guacamole are the stars in this dish. Blue corn tortillas filled with guacamole, pico de gallo and fresh nopales. Topped with sautéed mushrooms in an adobo sauce.

### DESSERT OPTIONS

#### MARGARITA LIME CUSTARD

Sweet, lime-filled spoonfuls. House made custard with fresh lime juice, sweetened condensed milk, cream cheese, 'galleta maria' mexican cookie with whipped cream.

#### NIEVE DE MAZAPAN

Truly our best innovation. Vanilla ice cream with mazapán (a peanut candy) drizzled with 'Dulce de Leche', and chocolate. Includes one house made mazapan.

### DRINKS

Please see server for current selection of wines, cocktails and bottled domestic/imported & local craft beers. Coffee, Tea, Soda and Sparkling Water also available



**BUEN PROVECHO!**