



Southwestern Cooking Class

Hor d'oeuvres

Ancho Scallop Tostada with Guacamole and Poblano Sour Cream

Smoked Parsnip Flauta with Cascabel Tomato Salsa

Crab and Lobster Black Bean Sopes

Jicama with Orange Zest Crema

1st

Shrimp and Sweet Potato Enchilada with Salsa Verde,
Lime Crema

Goss Creek Chardonnay Edna Valley 2005

2nd

Smoked Duck with Charred Corn Cake
Orange Habanero Butter

Rojo Garnacha 2005

3rd

Chipotle Buffalo with Brisket Tamale
Tomato Masa Broth, Garlic Asparagus

Pavillion Cabernet Sauvignon Napa Valley 2005

4th

Apple, Dried Cranberry, Caramel, Vanilla Bean Ice Cream Enchilada

Patron XO Café