

SAMPLE FRONTERA GRILL

THREE COURSE MENU

**MENUS CHANGE MONTHLY;
CONTACT ELIZABETH FOR CURRENT OPTIONS**

Entremés

Cóctel Verde de Mariscos

Alaskan king crab, grilled New England sea scallops, baby octopus, lime-cured Hawaiian sunfish in creamy, tangy avocado-tomatillo salsa with crunchy jícama.

Especialidades

Pollo en Mole Blanco

Wood-grilled Gunthorp chicken breast in “white” mole of almonds, dried fruit, sweet spices and “blond” chile. Black beans, chamoy-dressed frisée-watercress salad.

or

Puerco en Mole Verde Queretano

Garlic-marinated Maple Creek pork loin, slow-cooked over the coals, with Querétaro-style green mole of poblano chiles, plantains, sesame seeds, peanuts and sweet spices.
Savory fresh corn tamales, nopal-poblano rajas.

or

Pescado en Almendrado Verde

Garlicky grilled fresh day-boat catch in almond-thickened sauce of roasted tomatillos, hoja santa and serrano chiles. Herb green rice, grilled green beans and black trumpet and king oyster mushrooms.

Postres

Tartaleta de Coco

Chewy fresh coconut tart with toasted almonds, crimson prickly pear sauce and homemade sour cream.

