

The Art of Taste Dinner

FEATURING DON JULIO

May 17 | 6:00pm - 8:30pm

BIENVENIDA

Don Julio Rosado Tequila, Agave-Lime Cordial, Grapefruit Ice, Sparkling Wine

COURSE 1 "COMIENZO" *

Scallop Ceviche Cigaro

Potato Crisp, Pork Ash, Mezcal Crema

Paired with Pina Picante

*Don Julio Reposado Tequila, Sombra Mezcal, Pineapple Juice,
Habanero-Agave Syrup, Powdered Black Pepper, Lime*

COURSE 2 "DEL JARDIN"

Gilded Fruit Ensalada

Watermelon, Cantaloupe, Avocado, Guajillo Puree, Lime Caviar, Baby Greens

Paired with Fiesta en el Jardin

Guajillo Infused Don Julio Blanco Tequila, Watermelon Juice, Crushed Ice, Guajillo Salt, Lime Zest

COURSE 3 "DEL OCEANO"

¿Crab Tostada?

House Tortilla, Chile Crema, Verde Mojo, Radishes, Cabbage, Micro Cilantro

Paired with Verde Margarita

Don Julio Reposado Tequila, Cilantro Juice, Salted Coconut Foam

COURSE 4 "DESDE EL CIELO"

Quail Mole

House Mole, Queso Fresco, Yuka, Pickled Vegetables, Citrus Oil

Paired with Mole Old Fashioned

Coconut Fat Washed Don Julio 1942 Tequila, Smoked Piloncillo Syrup, Mole Bitters, Citrus Oil

"DESCANSO"

Paletas de Papaya

Dehydrated Lime and Chile

COURSE 5 "DE LA TIERRA" *

Carne Asada

Wagyu Skirt Steak, Elote Corn, Chicharron, Pinto Bean Puree, Cactus

Paired with Jalisco Sour

Don Julio Anejo Tequila, Sweetened Corn, Red Wine, Lemon

COURSE 6 "EL FIN"

Choco Flan

Tequila Honey Tuile, Strawberry Dust, Blackberry Gel, Micro Flowers

Paired with Fresa Horchata

Strawberry Infused Don Julio Alma Miel Tequila, Horchata, Crushed Tuile



THE SAINT PAUL HOTEL



* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.