

# SAMPLE FRONTERA GRILL

## THREE COURSE MENU

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

### Entremés

#### *Entremés Surtido*

Appetizer platter of cheesy quesadillas, crispy chicken taquitos with sour cream, tangy ceviche tostadas, and crunchy jícama salad.

### Especialidades

#### *Salmón en Pipián Verde*

Garlic-marinated troll-caught Alaskan king salmon with luxurious Pueblan green pipián (pumpkinseeds, jalapeño, herbs). Cilantro-studded white bean mash, grilled Klug Farm asparagus.

or

#### *Puerco al Chipotle*

Wood-grilled Maple Creek pork loin in red bean-chipotle sauce (infused with epazote). Mexican rice, grilled green beans, Spence Farm ramp scapes

or

#### *Pollo Almendrado*

Grilled, jalapeño-marinated Gunthorp chicken breast in velvety sauce of almonds, tomato, garlic and sweet spices. Classic Gulf-style white rice (studded with grilled green onion), crunchy salsa (jícama, olives, jalapeños, sundried tomatoes).

### Postres

#### *Tartaleta de Limón*

Fresh lime chess tart in crispy shortbread crust. Homemade sour cream, crimson prickly pear sauce.

