



**HATCH PEPPER
COOKING DEMONSTRATION**
with Chef Marco Zapien – Wednesday August 20th, 2025
6pm – 8pm

*Join us on August 20th to explore some new and exciting techniques
to help build your hatch recipe collection*

DRINK OF THE DAY

MANGO/RASPBERRY AND HATCH PEPPER SANGRIA

APPETIZERS

HATCH PEPPER RAJAS QUESADILLA

ROASTED HATCH PEPPERS AND A BLEND OF MELTED CHEESE
IN A HATCH PEPPER HAND MADE CORN TORTILLA

HATCH PEPPER AGUA CHILE

JUMBO SHRIMP MARINATED WITH HATCH PEPPERS, RED ONION, CILANTRO, LIME JUICE
HATCH PICKLED PINK PINEAPPLE, CUCUMBERS AND A CRISP TOSTADA

MENU

MIXED GREENS AND POMMEGRANATE SALAD

RED ONIONS AND HATCH GLAZED PECANS - HATCH/STRAWBERRY VINAIGRETTE

HATCH PEPPER RUBBED BABY BACK RIBS

MANGO AND HATCH PEPPER BBQ SAUCE

HATCH PEPPER PICADILLO SHEPHERD'S PIE

GROUND BEEF COOKED IN A HATCH PEPPER TOMATO GRAVY TOPPED WITH
CHEESEY DUTCH YELLOW POTATO MASH

HATCH PEPPER – HONEY GLAZED BRUSSEL SPROUTS

TOSSED WITH CARAMELIZED ONIONS AND APPLEWOOD SMOKED BACON

HATCH PEPPER ESQUITES

ROASTED CORN OFF THE COB WITH MAYO, QUESO RANCHERO, LIME JUICE AND HATCH SEASONING

DESSERT

HATCH PEPPER HORCHATA CHEESECAKE

MARIA'S COOKIE CRUST FILLED WITH HORCHATA AND ROASTED HATCH PEPPER CREAM CHEESE
TOPPED WITH A HATCH PEPPER RASPBERRY COULIS

***GUESTS WILL RECEIVE ENTRY INTO OUR RAFFLE FOR MULTIPLE DOOR PRIZES, COPIES OF RECIPES
AND DINNER FEATURING THE ITEMS PREPARED
\$75/PER PERSON * LIMITED SPACE AVAILABLE SIGN UP TODAY***