



HATCH PEPPER COOKING DEMONSTRATION

Wednesday, August 26th | 6 – 8 pm

DRINK OF THE DAY

HATCH PEPPER "CONFUSION" COCKTAIL

Hatch pepper with watermelon/blueberry agua fresca, agave wine, lime juice and ginger ale

APPETIZERS

PICKLED HOT HATCH PEPPER RINGS

WITH CARROTS AND RED ONIONS

HATCH PEPPER SHRIMP SLIDER

JUMBO SHRIMP MIXED WITH CELERY, CILANTRO AND PICKLED RED ONIONS

HATCH PEPPER – LIME AIOLI ON TOASTED BRIOCHE

HATCH PEPPER SOPA DE CALABASITAS

ZUCCHINI, SQUASH, ROASTED CORN AND BLACK BEANS IN A CHICKEN TOMATO BROTH

MENU

HATCH CAESAR SALAD

ROMAINE LETTUCE WITH SHAVED PARMESAN AND HATCH PEPPER BUTTERED CROUTONS

ROASTED HATCH PEPPER CAESAR DRESSING

HATCH PEPPER ROASTED BONE IN CHICKEN

HATCH PEPPER SALSA VERDE AND QUESO RANCHERO

HATCH PEPPER TRI TIP BEEF STEW

TRI TIP BRAISED IN A HATCH PEPPER BEEF JUS WITH MUSHROOMS, TOMATO, ONIONS, CELERY AND CARROTS

HATCH PEPPER DUTCH YELLOW POTATO MASH

MELISSAS BABY DUTCH YELLOW POTATOES WITH SMOKED BACON AND ROASTED HATCH PEPPERS

DESSERT

HATCH PEPPER ABUELITA BUTTER CAKE

HATCH PEPPER ICE CREAM AND HATCH STRAWBERRY GLAZE

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