

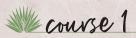
# WEDNESDAY, MAY 22, 2024 | 6:30 PM | \$65 PER PERSON\*

From savory bites to refreshing sips, our Tapas & Tequila experience will feature five delectable small plates perfectly paired with exquisite tequila cocktails.

reserve your seaf now - CHOOSE YOUR LOCATION > CLICK EVENT RSVP



\*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.



# **FRESH CEVICHE**

Chilled savory shrimp, scallop and white fish ceviche, marinated in lime and citrus juices and tossed with diced vegetables and fresh avocado. Served with our crispy seasoned tortilla chips.

### **HEATWAVE MARTINI**

Crafted with premium Casamigos Blanco tequila, mango, habanero and fresh citrus juices. The perfect balance of sweet and spicy to complement the acidity of the ceviche.

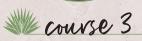
# course 2



Fresh salad mix, avocado, black beans, roasted corn, diced vegetables and crispy seasoned tortilla strips, tossed in our chef-crafted creamy citrus vinaigrette.

# **TEQUILA-ME SANGRIA**

An innovative twist on a classic! With the addition of Lunazul Blanco Tequila, and the sweetness of the Cointreau, it's just the right balance of sweet and tangy.



#### **PARKER'S MARGARITA SEA BASS**

Wood-grilled sea bass served on a bed of fluffy jasmine rice, glazed with a chef-crafted Tequila Lime Sauce adding a zest to every bite.

#### **DRAGON FRUIT MARGARITA**

Patron Silver Tequila, Cointreau liqueur, fresh citrus juices and tropical dragon fruit flavor.



course 4

## SEARED SEA SCALLOPS

Tender, juicy seared sea scallops, served over a bed of creamy roasted corn with bacon, tossed with a spicy aioli and a smoky chili sauce, topped off with a sprinkle of crumbled feta cheese.

#### PALOMA

Meaning "Dove" in Spanish, this cocktail is hand-crafted with Casamigos Blanco Tequila, fresh grapefruit and lime juice, topped with soda water.

course 5

#### **CHOCOLATE CHURRO**

The perfect finish to this pairing experience! Enjoy the crunchy, warm churros coated with cinnamon sugar, served with a rich, dark Mexican chocolate sauce for dipping.

## CARAJILLO

Showcasing Patron Tequila, Grand Marnier, STōK Cold Brew coffee and vanilla.





