



J A S P E R ' S
— GOURMET BACKYARD CUISINE —

Patron Tequila Dinner
August 30, 2011
7:00 PM

PASSED

Citrus-Coriander Seared Ahi Tuna Tostada, Creamy Roasted Jalapeno Dressing

Iberico Ham, Summer Melon, Fresh Sweet Basil

Patron Side by Side Taste: Reposado, Silver, Gran Patron

1ST COURSE

Chicken Fajita Salad

Jicama Slaw, Roasted Peppers, Toasted Pepitas, Cilantro Pesto

Fresh RaZita: Patron Silver, Germain Elderflower, Agave, Fresh Mint

2ND COURSE

Red Chile Braised Wild Boar Sope

Roasted Corn-Black Bean Salsa, Queso Fresco, Ancho-Hollandaise

Volcano Rita: Patron Reposado, Gran Marnier, Hennessy VS, Jalapeño Syrup

3RD COURSE

Cumin Crusted Buffalo Tenderloin

Sweet Potato-Manchego Fritters, Ancho-Thyme Round Rock Honey

Pineapple Margarita: Patron Anejo, Germain Elderflower, Agave, Pineapple Juice

4TH COURSE

Cinnamon-Espresso Churros

Chipotle-Ibarra Chocolate Dipping Sauce

Revolver Lounge: Patron XO, Chambord, Espresso, Godiva Dark Chocolate, Stoli Vanilla

\$55 plus tax and 20% gratuity per person

Reservations Required

Lane Strickland

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