

The Canal Club

Amuse-Bouche

BAY SCALLOP CEVICHE

PAIRED WITH BOZAL MEZCAL ENSAMBLE SHOOTER

First Course

SHAVED ASPARAGUS SALAD

CHARRED CARROTS, FRESH HERBS, COTIJA CHEESE,
LEMON-JALAPENO VINAIGRETTE

PAIRED WITH CILANTRO MARGARITA

BOZAL MEZCAL CENIZO, CILANTRO,
LIME JUICE, DRY CURACAO, AGAVE

Second Course

GRILLED CHICKEN SKEWERS

MEYER LEMON AIOLI, CANDIED CHILI PEPPERS,
PINEAPPLE SALSA

PAIRED WITH SALT RIVER SOCIETY

BOZAL MEZCAL PECHUGA, LEMON JUICE,
MONTENEGRO, PINEAPPLE AHI SYRUP

Third Course

BRAISED SHORT RIB

SPRING VEGETABLES,
SMASHED FINGERLING POTATOES,
HIBISCUS HOT SAUCE

PAIRED WITH HIBISCUS MARGARITA

BOZAL MEZCAL BORREGO, HIBISCUS FLOWER,
HIBISCUS SYRUP, AGAVE,
DRY CURACAO, LIME JUICE

Dessert

TRES LECHES

CARAMEL, STRAWBERRIES, STRAWBERRY TUILE

PAIRED WITH STRAWBERRY MARGARITA

BOZAL MEZCAL RSV CHINO VERDE,
STRAWBERRY SYRUP, LEMON JUICE,
SODA WATER

\$70 | PER PERSON

