

THANKSGIVING FEAST

Pre-order your Mexican style thanksgiving dinner from Tequilas.
Choose your entrée plus two sides and your dessert. Here are the Chefs' menu selections:



PAVO EN MOLE TAPATIO

Roasted turkey in a traditional tapatio mole (from Guadalajara), served with rice & potato puree.

POZOLE BLANCO

An exquisite hearty hominy soup with pork tenderloin bites, accompanied by tostadas, radish, romaine & lime wedges.

BIRRIA DE RES

Tender beef brisket prepared in its own juices, served on 3 corn tortillas, alongside its consommé.

CHILES RELLENOS

A pair of poblano peppers stuffed with red quinoa & grilled vegetables, topped with a mild pesto sauce.

ENSALADA FRUTAL

A mixture of spring mix, kiwi, pear, orange, apple, beets with sprinkles of amaranth, in a strawberry dressing.

Choose two sides:

- **Pure de Papa:** potato puree infused with corn and chihuahua cheese.
- **Calabazas Tatemadas:** grilled zucchini with a touch of chiles.
- **Chileatole:** thick broth from corn dough with corn kernels & poblano strips.
- **Guacamole:** plain or infused with ricotta cheese and chipotle.
- **Carne Molida:** a beef mix that features bacon, shitake mushrooms, olives, raisins, fruit and almonds.

Choose a Dessert:

CREPAS RELLENAS: crepe stuffed with pumpkin, with a sugar glaze, cactus marmalade and sprinkles of corn tortilla.

TRES LECHES: a vanilla sponge cake bathed in three milk sauce, (very traditional).

This exquisite dinner is \$25. per person. Pre-Order by phone: 215.546.0181
or online at tequilasphilly.com/thanksgiving.htm