

DINNER WITH A CURATOR

ASSOCIATE CURATOR CHASE TOMLIN PRESENTS:

**"CULTIVATING UNITY:
THE BRACERO PROGRAM IN WORLD WAR II"**

OCTOBER 2023

FIRST

MEXICAN SOPES

CORN CAKE, BLACK BEAN PUREE, RENDERED CHORIZO,
RED CHILE SAUCE, PICOM AVOCADO, CHILI-LIME CREMA

**PAIRING: MEZCAL PALOMA - MEZCAL,
LIME JUICE & GRAPEFRUIT SODA**

SECOND

BRACERO'S ASADA

MARINATED AND GRILLED HANGER STEAK,
CHIMICHURRI, MEXICAN RICE, CHILI ROASTED ASPARAGUS

PAIRING: ALAMOS MALBEC, MENDOZA ARGENTINA

OR

FARMER'S FIELD FISH

PAN SEARED GULF FISH, STEWED TOMATOES, ONIONS,
PEPPERS AND ORANGE, CORN AND BLACK BEAN RICE

**PAIRING: CHATEAU STE. MICHELLE
PINOT GRIS, COLUMBIA VALLEY**

THIRD

CHOCOFLAN

LAYERED MEXICAN CHOCOLATE CAKE
AND TRADITIONAL FLAN, CARAMEL DRIZZLE

PAIRING: CARAJILLO - COFFEE AND LICOR 43

N/A PAIRING: AGUA FRESCA WITH SEASONAL FRESH FRUIT