

# THE CLASSIC GRILL TEQUILA DINNER

SATURDAY FEBRUARY 3 | \$125 PER PERSON  
RECEPTION FROM 5:30 - 6:00, DINNER STARTS AT 6:00  
RESERVATIONS REQUIRED 218-855-5921

## RECEPTION

### HOMEMADE CHIPS AND SALSA

Paired cocktails:

#### **HERRADURA MARGARITA**

served in souvenir cocktail shaker

#### **SPICY CASAMIGOS BLANCO GRILLED PINEAPPLE MARGARITA**

## STARTER

### **CITRUSE AHI CRUDO**

Sashimi ahi tuna, citrus soy crudo vinaigrette, sweet pickled Fresno pepper, scallion, micro cilantro

Paired Cocktail:

#### **DON JULIO 1942 PALOMA**

Don Julio 1942, freshly squeezed grapefruit juice, lime juice, club soda with a splash of Stary

## TOSTADAS

### **LOBSTER TOSTADO TRIO**

3 crisp tostadas & warm buttered lobster

**Traditional**- queso fresco, spicy guacamole, cabbage, pico de gallo

**Chipotle**- corn black bean salsa, avocado, cilantro, fresno pepper, chipotle aioli

**Mango**- radish, cabbage, honey lime aioli, mango salsa

Paired Cocktail:

#### **CLARIFIED SMOKEY WATERMELON WITH A SPICY TWIST**

Casamigo's Reposado, grilled watermelon, Ancho Reyes Chile Poblano Liqueur, lemon juice, sugar, a drop of soy sauce

## ENTRÉE

### **TEQUILA SMOKED PRIME RIB**

Prime smoked with tequila barrel wood chips & misted with tequila, gouda mashed potatoes, grilled asparagus

Paired cocktail:

#### **HERRADURA LEGEND OLD FASHION**

Herradura Legend, orange, Filthy Cherries, simple syrup, orange bitters

## DESSERT

### **BANANA BUTTERSCOTCH CRÈME BRULEE**

Vanilla bean crème brulee, bruleed banana, butterscotch drizzle

Paired cocktail:

#### **CLASE AZUL REPOSADO**

Neat, salted rim, lime

