



LIBELULA TEQUILA DINNER MENU

Wednesday | September 24th | 6:30 pm - 8:30 pm
Libélula Tequila Dinner in the Garden \$79.99 (plus tax and gratuity)

Amuse Buche
grilled corn, cotija cheese, chili, lime

Cocktail Pairing - Sunrise Spritz

COURSE ONE

Tequila-Lime Marinated Shrimp Ceviche
with mango and avocado

Cocktail Pairing - Mango Tango

COURSE TWO

Grilled Portobella Mushroom Tacos (2)
avocado salsa, pickled onion, cilantro lime crema, corn tortilla

Cocktail Pairing - Spicy Pineapple Margarita

DESSERT

Coconut Lime Tres Leches Cake
with spiced pecans

Cocktail Pairing - Tropical Sunset

(GF) Gluten Free • (V) Vegetarian • (DF) Dairy Free • (VE) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

There is a sharing charge of 25%. A 20% gratuity will be added for parties of eight or more.

If using a credit card, there is a 3.5% processing fee. Menu subject to change without notice.