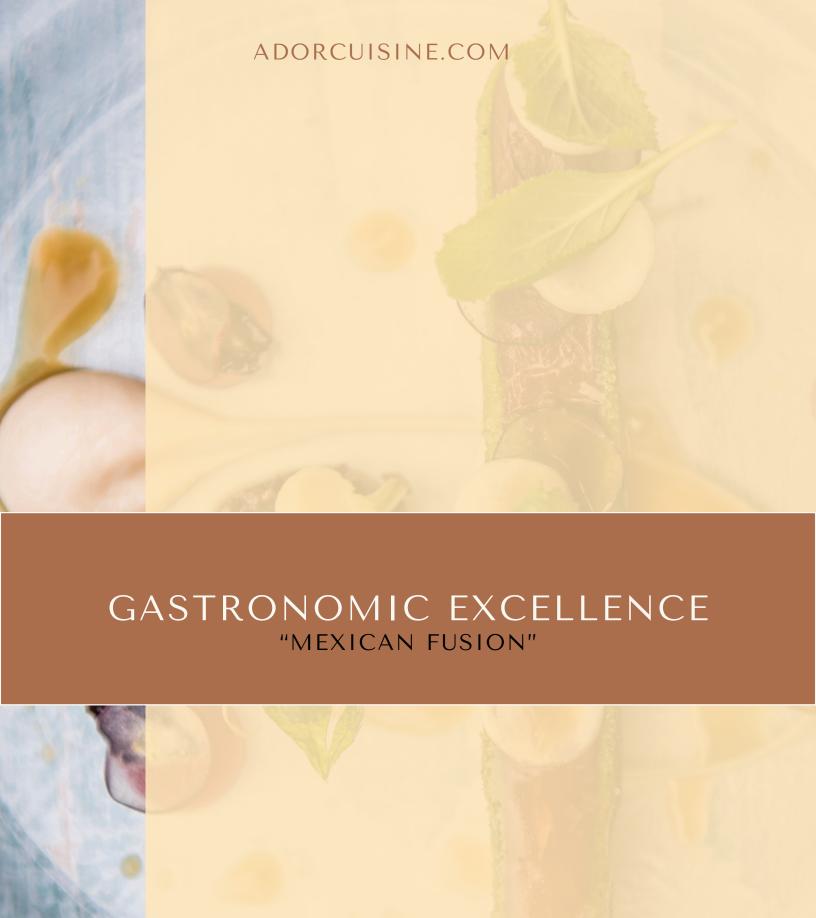


INTRODUCTION: HOW TO BOOK YOUR EXPERIENCE





SOUPS

"Sopa De Quesos" -

Squash blossom with roasted corn foraged wild greens (huauzontle and watercress) sautéed with garlic, queso fresco, cotija and queso oaxaca finsihed with a crispy fried espazote

"Smokey Chili Broth" -

Ancho Chile Broth, with roasted spaghetti squash, sauteed herbed foraged mushrooms, wilted wild arugula, torched cherry tomatoes topped with toasted pepitas and micro cilantro.

"Cashew Onion" -

Caramelized Onion Cream of Cashew, Sherry wine, topped with Herbed Caramelized Onion, Quick Pickled Red Onion with Citrus Green Onion Crispy Shallots

"Cashew Mushroom" -

Sauteed Garlicky Mushroom Cream of Cashew, finished with Sauteed foraged herbed mushrooms, with dehydrated Portobello chips microgreens drizzled White Truffle Olive Oil.

"Avocado Chipotle" -

Creamy Avocado Broth with Roasted Shallots Lime Cilantro and a hint of Chipotle

"Roasted Poblano Cream of Cashew" -

Roasted Poblano with cashew cream with caramelized onion garlic finished with a cinnamon olive oil garnished with torched cherry tomatoes corn poblano and micro cilantro

SALADS

"Pomegrante Medley" -

Watercress with pea sprouts, sliced poblano, roasted sunflower seeds with a base of a pomegranate chimichurri finished with fresh pomegranate seeds & basil

"Onion Greens Medley" -

Arugula Basil Caramelized Onion Cream of Cashew Spread, Sherry wine, topped with Herbed Caramelized Onion, Quick Pickled Red Onion with Citrus Green Onion Crispy Shallots

"Spiralized Roots"-

Spiralized Red and Golden Beets, Jicama, Watermelon Radish Fresh Basil Mint Orange Segments Sweet Salty Almond Slices Orange LIme VInaigrette

"Spicy Peppers Medley"-

Roasted Peppers; Poblanos, Bell Peppers, Hatch Peppers, Shishito Peppers, with toasted Cashews and Arugula Cilantro Basil with a Soy Sauce Lime Vinaigrette

"Grilled Chard Cardini" -

Cesar blue cheese dressing with anchovies lemon worcestershire, dijon, agave lemon, tarragon, and parsley, crispy focaccia croutons, shaved torched Parmesan with torched Anchovies

APPETIZERS

"Socorro" -

Chile Guerito Pork Pate & Queso Fresco stuffed torched Empanada Ravioli, Chile Guerito Cream of Cashew, Blueberry Salsa, Smoked Paprika Olive Oil and Green Onion Olive Oil

"Seasonal Fruit Ceviche" -

Shrimp or White Fish Agua Chile, Diced Red Onion, Poblano, Seasonal Fruit, Orange & Lime Zest & Juice served with Homemade Aioli and Handmade Corn Tostadas.

"Seared Cinnamon Brie" -

Caramelized Cinnamon Onions, Seasonal Fruit, Sweet and Salty Pecans, Local Honey, Sea Salt, and Citrus Zest

"Avocado Buckwheat Arancini" -

Dried Cherries Onions Cumin Cilantro Lime with a Cashew Nutritional Yeast Oregano Crumble

"Raizes Negras" -

Brown Rice Crisp Tostada, Roasted Roots, Mushroom Cream of Cashew, Onion, Jicama, Citrus

"Sonoran Beets" -

Rice Crisp Tostada, Sauteed Spiralized Beets, Guajillo Chile Cream of Cashew, Avocado Crema of Cashew, Scallion, Citrus, Pepitas, Micro greens

"White Mole Gnocchi"

Butternut Squash Gnocchi, Sauteed Garlicky Mexican Foraged Greens, White Mole, Queso Fresco, Torched Corn, and Crispy Fried Epazote.

ENTREES

"Deconstructed Chile Enogado" -

sous vide beef tenderloin on top of a tomato poblano dried cherry risotto with cilantro mezcal and lime with a walnuts, agave cream of cashew topped with torch, sliced poblano's, cilantro, pomegranate, seeds, and citrus

"Sonoran Comfort" -

your choice of protein served with a roasted garlic, sweet potato mash with a delicious mixed dry chili cream of cashew sauce served with your choice of asparagus or broccolini topped off and finished with grilled corn. Cilantro pepitas torched poblano medley.

"Mole Y Nopal" -

Butternut squash Mole, Dark Chocolate Chile Negro Mole, Crispy Fried Garlicy Pinto Beans, Fresh Nopal, Cherry Tomato, Roasted Corn, Red Onion, Cilantro, Lime Medley Served with your choice Protein

"Southwestern Cherry" -

Beef Tenderloin Salmon or Shrimp with roasted hatch chiles and grilled corn goat cheese polenta and grilled broccolini and a cherry red wine reduction.

"Metamorphosis" -

Pan seared herbed seafood, with a roasted garlic red cabbage puree, with Capers dried cherries red onion tapenade, torched cherry tomatoes with sauteed spiralized Butternut Squash arugula black rice. Finished with lemon thyme Moscato reduction.

CHOOSE ENTREE PROTEIN:

Plant-Based:

Roasted Herbed Eggplant
Cauliflower
Portobello Mushroom
Firm Tofu
Vegetable Medley

Carnivore-Based:

Beef Tenderloin Striploin Ribeye Rack Lamb Duck Breast Chicken Breast Turkey Breast Pork Tenderloin Shrimp Salmon Cod Tuna Chilean Sea Bass Lobster Octopus Diver Scallops

DESSERTS

"Ador's Chocoflan"

Chocolate Cake with a layer of flan, salted white chocolate cream cheese mousse, topped with dark chocolate ganache, mixed berries, nuts and seeds, fresh herbs and sea salt

"Cajeta Azul"

Maiz Azul Tres Leches with Cajeta Flan, Roasted Pears, Tarragon, Torched
Pecan Meringue

"Capirotada Baklava" -

Buttery Layers of Phyllo dough with queso fresco dired cherries diced apples and bananas with toasted peanuts finished with a piloncillo syrup.

"Cafecito Olive Oil Sponge Cake" -

olive oil sponge cake with espresso mousse and salted whipped coconut cream, cinnamon swiss meringue buttercream

"Limon Tres Leches" -

Tres Leches de Limon Crema Mejicana Whipped Cream con Limon
Cashew Meringue Bayas Y Yerbas

"Dark Chocolate Tamale" -

Dark chocolate masa stuffed with flan custard served with dark chocolate espresso mole and pecan praline

"Chile Rellano Tres Leches" -

stuffed roasted poblano stuffed with agave sauteed nuts and seeds dried fruit coated in a layer of cinnamon meringue served with tres leches

"Corn Flan" -

Creamy corn flan served with tres leches, roasted hatch chiles pecans pepitas dried cherries edible flowers

"Almond Tart Fresas Con Crema" -

buttery almond tart, fresh strawberry compote sweet salted white chocolate ganache finished with slightly sweet whipped cream



ADOR CUISINE THE EXPERIENCE

4-Course Family Style

6 Guest Minimum

\$195 per person plus the cost of ingredients

Choose 4 options from Chef Ador's heartcrafted menus: 1 passed appetizer, & a 3 course sit down meal, with a gourmet custom elixir.

Our chefs will shop for all of your menu ingredients

They will prepare, cook, and serve you and your guests at your home using your tableware

Don't worry about cleaning up - we will do that as well!

The Ultimate Ador Cuisine Experience

5-Course Plated Service with 5-Gourmet Cocktails to Pair

4 Guest Minimum

\$325 per person plus the cost of ingredients

Chef Ador creates a customized menu lovingly tailored to your guests' palates, including a gourmet cocktails to pair with each course.

Personalized, printed menus and all tableware, including glassware for cocktails.

Our chefs will shop for all of your menu ingredients.

They will prepare, cook, and serve you and your guests at your home.

Don't worry about cleaning up
- we will do that as well!

WE LOOK FORWARD TO SERVING YOU ADORCUISINE.COM