



ADOR

C U I S I N E

the taste of passion

MENU OPTIONS AND PRICING

ADORCUISINE.COM

INTRODUCTION: HOW TO BOOK YOUR EXPERIENCE

REVIEW



CHOOSE



RESERVE



1. **Review** Chef Ador's signature menu; a selection of Soups, Salads, Appetizers, Entrées and Desserts
2. Next, **choose** to enjoy: *"3 course family style dinner experience"*, *"5 course plated service experience"* with all tableware included, *"the ultimate 5 course 5 pairing cocktails or non alcoholic elixirs experience"* or *"Unlock Your inner Chef"* our private cooking class with Chef Ador. (All options include: Reserve-the-date inclusive fee + cost per person + cost of ingredients and service fee/gratuity. Additional fees may apply for special requests and travel.)
3. Finally schedule a phone chat to book your Ador Cuisine experience (\$200 inclusive fee required), to **reserve** event date.

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GASTRONOMIC EXCELLENCE
"MEXICAN FUSION"

SOUPS

“Sopa De Quesos” -

Squash blossom with roasted corn foraged wild greens (huauzontle and watercress) sautéed with garlic, queso fresco, cotija and queso oaxaca finished 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

“Ensalada De Frijol”-

Crispy fried assorted beans, with garlic and oregano. Torched cherry tomato, corn and poblano, finished with nopal cactus, cilantro, toasted pine nuts and citrus.

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, Two Different 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

“Ador’s Sashimi Trio” -

1. Yellow Tail Mandarin Adobo Cinnamon Onion Cashew
2. Ahí Tuna Nopal Blueberry Poblano Yervas Cashew
3. Salmon Beets Coconut Cumin Mustard Seeds Basil Cashew

“Raizes Negras” -

Black Rice Crisp, Roasted roots, Mushroom Cream of Cashew, Onion, Jicama, Citrus

“Sonoran Beets” -

Tomato Rice Crisp, Spiralized Beets, Guajillo Chile Negro Cream of Cashew, Scallion, Citrus, pepitas, Micro greens

“Nopal Verde” -

Spinach Rice Crisp, Cactus Nopal, Blueberry Salsa, Quick Pickled Nectarines Micro Cilantro

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.

“Moles 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.

“Seafood Socorro” -

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

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

“Cajeta Azul”

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 dried 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

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CHOOSE YOUR EXPERIENCE

ADOR'S SIGNATURE

3-Course Family Style

6 Guest Minimum

\$75 per person plus the
cost of ingredients

Choose 3 options from Chef Ador's
heart-crafted menus

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!

ADOR THE EXPERIENCE

5-Course Plated Service

6 Guest Minimum

\$95 per person plus the
cost of ingredients

Choose 5 options from Chef Ador's
heart-crafted menus, including a
gourmet, non-alcoholic elixirs

Personalized, printed menus

We will shop for all of your menu
ingredients

We will prepare, cook, and serve you
and your guests at your home

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

\$175 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.

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!



UNLOCK YOUR INNER CHEF

Private In-Person Cooking Session

10 Student Minimum

\$55 per person plus the
cost of ingredients

You will have access to 3 of Chef Ador's
exclusive heart-crafted recipes.

Get to sample and enjoy, the prepared
cuisine created.

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

Exclusive options available.



WE LOOK FORWARD TO SERVING YOU



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