



Milton's Acre Garden Dinner Series May 2, 2021

Passed Hors d'oeuvres

Buttermilk Chicharrons

Summer Salsa on a Tortilla

Dinner

First: Applewood Smoked Street Corn

Pimenton Aioli, Crumbled Chorizo, Guacatillo Sauce

Second: Sweet Potato Tot-Chos

Classic & Sweet Potato Tots, Ancho Braised Octopus, Pimento Fonduta, Pickled Red Onions & Fresno Chilies, Cilantro, Cotija Cheese, Crispy Tortilla

Third: Key Lime Pork Carnitas

Black Mole, Charred Summer Squash, Radish, Pickled Ramps, Black Eyed Charros, Dirty South Rice, Blue Corn Tortillas

Fourth: Mango Flan

Lime Caramel, Toasted Coconut Shavings, Tajin