



**XVI Festival Gourmet Chef's Table Dinner at Kaiser Maximilian**  
Wednesday, November 17th 2009, 8 pm / *Miércoles, 17 de Noviembre, 8 pm*

Heirloom Apple Salad - with Gouda, pickled sweet onions, baby greens and croutons  
*Ensalada de Manzana - con queso Gouda, cebolla en escabeche, mezcla de lechugas y crutones*

Crispy Sweet Breads - with sweet potato, brown butter and capers  
*Molleja de Ternera - con camote, mantequilla derretida y alcaparras*

Butter Sautéed Prawns - with quince, prosciutto and chestnuts  
*Camarones salteados - con membrillo, prosciutto y castañas*

Red snapper - with cauliflower, risotto, and smoked chilies  
*Filete de Huachinango - con coliflor, risotto y chiles ahumados*

Beef Tenderloin - with creamy Raclette cheese, kale, pearl, onions and mushrooms  
*Filete de Res - con raclette cremoso, col rizada, cebolla cambray, champiñones y zetas*

Milk Chocolate Pound Cake - with cherries, figs, and butterscotch ice cream  
*Panqué de Chocolate - con cerezas, higos, y helado de cajeta*

Price per person: \$92 USD - wine pairing included  
*Precio por persona: \$1100 Pesos - incluye degustación con vinos*

Reservations, which can be made online at [KaiserMaximilian.com](http://KaiserMaximilian.com) or by calling (322) 223-0760, are required.

