



<i>Día Day</i>	<i>Incluye Includes</i>	<i>Precio Price</i>	<i>Menú</i>	<i>Menu</i>
Lun/Mon Oct 06	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole Poblano Sopitos, flan cajeta, salsa serrano vinagre	"Mole" from Puebla w/chicken Thick flat corn masa & toppings, special caramel flan, Serrano pepper salsa
Jue/Thurs Oct 09	Class & lunch	\$ 85 USD	Cochinita Pibil Aguachile, Xnipec, camote glaseado, salsa de tomatillo con chile de árbol	Yucatán pulled pork Shrimp ceviche, onion & habanero pepper relish, Dark sugar & spice yams, tomatillo & "de árbol" salsa
Sab/Sat Oct 11	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de chayotes , piña glaseada, salsa árbol aceite	Tamales w/chile pepper pork Chayote salad, glazed pineapple, "Chile de Árbol" salsa
Lun/Mon Oct 13	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole Negro Quesadillas de requesón, flan de rompo, Salsa tomatillo pasilla	Black "Mole" with chicken Ricotta quesdillas, egg nog flan, tomatillo & pasilla pepper salsa
Jue/Thurs Oct 16	Class & lunch	\$ 85 USD	Pescado Veracruz Sopitos, sopa de haba, arroz con leche, Salsa serrano vinagre	Fish Veracruz Thick flat corn masa & toppings, fava bean soup, cinnamon rice pudding, Serrano pepper salsa
Sab/Sat Oct 18	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche colima, Flan de Plátano, Salsa de jitomate con guajillo	Tamales from Oaxaca Baby scallop ceviche, banana flan Tomato-Guajillo peppers salsa
Lun/Mon Oct 20	Bfst,tour,class & lunch	\$ 115USD	Mole Manchamanteles Sopitos de hongos al ajillo, camote glaseado, Rajas de Jalapeño en escabeche	Fruit Mole with pork Flat masa cakes w/ Ajillo pepper-garlic mushrooms, dark sugar & spice yams, Pickled Jalapeño peppers
Jue/Thurs Oct 23	Class & lunch	\$ 85 USD	Pescado Zarandeado Sopes de ostión, flan de plátano, Salsa verde con habanero	Grilled spiced Fish Flat masa cakes w/ oyster topping, banana flan, Green salsa with habanero
Sab/Sat Oct 25	Class & lunch	\$ 85USD	Tamales Pollo Verde Aguachile, camote glaseado, Salsa de jitomate con chile morita	Tamales w/ tomatillo chicken Shrimp ceviche, dark sugar & spice yams, fire roasted tomato & morita pepper salsa
Lun/Mon Oct 27	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole Poblano Sopitos, flan de cajeta, Salsa de chile serrano con vinagre	"Mole" from Puebla w/chicken Thick flat corn masa & toppings, special caramel flan, Serrano pepper salsa
Jue/Thurs Oct 30	Class & lunch	\$85 USD	Carnitas de Cerdo Calabacitas, , piña glaseada, Salsa verde con aguacate	Pork Carnitas Zucchini in tomato broth, glazed pineapple,Green salsa with avocado
Sab/Sat Nov 1	Class & lunch	\$ 85USD	Tamales de Pollo Enchilado Rajas con crema, piña glaseada, Salsa de tomatillo con guajillo	Tamales w/chile pepper chicken Creamed Poblano pepper, glazed pineapple, Tomatillo-Guajillo pepper salsa
Lun/Mon Nov 3	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole de Cacahuete Gorditas de haba, capirotada, salsa jitomate asado y chile morita	Peanut "Mole" with chicken Corn masa cake w/ filling, Mexican bread pudding, fired roasted tomato& Morita pepper salsa



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Jue/Thurs Nov 6	Class & lunch	\$ 85USD	Cochinita Pibil Aguachile, Xnipec, camote glaseado, salsa chile de árbol con vinagre	Yucatán pulled pork Shrimp ceviche, onion & habanero pepper relish, Dark sugar & spiced yams, "de Árbol" vinegar salsa
Sab/Sat Nov 8	Class & lunch	\$ 85 USD	Tamales de res norteños Rajas con crema, piña glaseada, salsa árbol aceite	Tamales w/beef northern style Creamed Poblano pepper, glazed pineapple, "de Árbol" pepper salsa
Lun/Mon Nov 10	Bfst,tour,class & lunch	\$ 115 USD	Cerdo c/ Mole almendrado Tlacoyos de garbanzo, flan de chocolate, Salsa de muchos chiles	Almond "Mole" with pork Long flat corn masa w/ garbanzo, cinnamon spiced flan, Many peppers salsa
Jue/Thurs Nov 13	Class & lunch	\$ 90 USD	Chile en Nogada Sopitos, Ceviche Guerrero, flan de chocolate	Stuffed pepper w/nut sauce Acapulco style ceviche, thick flat corn masa & toppings, cinnamon spiced chocolate flan
Sab/Sat Nov 15	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de Chayotes, piña glaseada, salsa árbol aceite	Tamales w/chile pepper pork Chayote salad, glazed pineapple, "Chile de Árbol" salsa
Lun/Mon Nov 17	Bfst,tour,class & lunch	\$ 115 USD	Mole Amarillito Calabacitas, flan de queso, Salsa Ranchera	"Amarillito" Mole with pork Zucchini in tomato broth, cheese flan, Ranchera sauce
Jue/Thurs Nov 20	Class & lunch	\$ 85USD	Chile Relleno (vegetariano) Ceviche Colima, camote glaseado, Salsa verde cruda serranos	Stuffed Pepper w/ cheese & potatoes Baby scallop ceviche, dark sugar & spice yams, Raw tomatillos-Serrano pepper salsa
Sab/Sat Nov 22	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche colima, frijoles, Flan de Plátano, Salsa jitomate con guajillo	Tamales from Oaxaca Baby scallop ceviche, banana flan Tomato-Guajillo pepper salsa
Lun/Mon Nov 24	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole verde Gorditas de haba, capirotada, salsa de jitomate asado y chile morita	"Green Mole" with chicken Corn masa cake w/ filling , Mexican bread pudding, fired roasted tomato& Morita pepper salsa
Jue/Thurs Nov 27	Class & lunch	\$ 85 USD	Pescado Veracruz Sopitos, sopa de haba, arroz con leche,Salsa serrano vinagre	Fish Veracruz Thick flat corn masa & toppings, fava bean soup, cinnamon rice pudding, Serrano pepper salsa
Sab/Sat Nov 29	Class & lunch	\$ 85USD	Tamales Pollo Verde Aguachile, camote, Salsa de jitomate con chile morita	Tamales w/ tomatillo chicken Shrimp ceviche, dark sugar & spice yams, fire roasted tomato & morita pepper salsa
Lun/Mon Dic 01	Bfst,tour,class & lunch	\$ 115 USD	Mole Poblano Sopitos, flan de cajeta, Salsa de chile serrano con vinagre	"Mole" from Puebla w/chicken Thick flat corn masa & toppings, special caramel flan, Serrano pepper salsa
Jue/Thurs Dic 04	Class & lunch	\$ 85USD	Cochinita Pibil Aguachile, Xnipec, camote glaseado, salsa chile de árbol con vinagre	Yucatán pulled pork Shrimp ceviche, onion & habanero relish, Dark sugar & spiced yams, "de árbol" vinegar salsa



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Sab/Sat Dic 06	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de Chayotes , piña glaseada, salsa de chile de árbol en aceite	Tamales w/chile pepper pork Chayote salad, glazed pineapple, "Chile de Árbol" salsa
Lun/Mon Dic 08	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole Negro Quesadillas de requesón, , flan de rompopo, Salsa de tomatillo y pasilla	Black "Mole" with chicken Ricotta quesdillas, egg nog flan, tomatillo & pasilla pepper salsa
Jue/Thurs DIC 11	Class & lunch	\$ 85 USD	Pescado Veracruz Sopitos, sopa de haba, arroz con leche, Salsa de serrano con vinagre	Fish Veracruz Thick flat corn masa & toppings, fava bean soup, cinnamon rice pudding, Serrano pepper – vinegar salsa
Sab/Sat Dic 13	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche colima, frijoles, Flan de Plátano, Salsa de jitomate con guajillo	Tamales from Oaxaca Baby scallop ceviche, refried beans, banana flan, Tomato-Guajillo peppers salsa
Lun/Mon Dic 15	Bfst,tour,class & lunch	\$ 115USD	Mole Manchamanteles Sopitos de hongos al ajillo, verduras, camote glaseado, Rajas de Jalapeño en escabeche	Fruit Mole Flat masa cakes w/ Ajillo pepper-garlic mushrooms, dark sugar & spice yams, pickled Jalapeño peppers
Jue/Thurs Dic 18	Class & lunch	\$ 85 USD	Pescado Zarandeado Sopes de ostión, flan de plátano, Salsa verde con habanero	Grilled spiced Fish Flat masa cakes w/ oyster topping, banana flan, Green salsa-habanero
Sab/Sat Dic 20	Class & lunch	\$ 85USD	Tamales de Pollo Enchilado Rajas con crema, piña glaseada, Salsa de tomatillo con guajillo	Tamales w/chile pepper chicken Creamed Poblano pepper, glazed pineapple, Tomatillo-Guajillo pepper salsa
Lun/Mon Dic 22	Bfst,tour,class & lunch	\$ 115 USD	Pollo C/ Mole de Cacahuete Gorditas de haba, capirotada, salsa de jitomate asado y chile morita	Peanut "Mole" with chicken Corn masa cake w/bean filling, Mexican bread pudding, fired roasted tomato& Morita pepper salsa
Sab/Sat Dic 27	Class & lunch	\$ 85USD	Tamales de res norteños Rajas con crema, piña glaseada, salsa de chile de árbol en aceite	Tamales w/beef northern style Creamed Poblano pepper, glazed pineapple, "de Árbol" pepper salsa
Lun/Mon Dic 29	Bfst,tour,class & lunch	\$ 115 USD	Mole Poblano Sopitos, flan de cajeta, Salsa de chile serrano con vinagre	"Mole" from Puebla w/chicken Thick flat corn masa & toppings, special caramel flan, Serrano pepper salsa
Sab/Sat Ene 03	Class & lunch	\$ 85 USD	Tamales Pollo Verde Aguachile, frijoles, camote glaseado, Salsa de jitomate con chile morita	Tamales w/ tomatillo chicken Shrimp ceviche, dark sugar & spice yams, fire roasted tomato & morita pepper salsa
Lun/Mon Ene 05	Class & lunch	\$ 90 USD	Cerdo c/ Mole almendrado Tlacoyos de garbanzo, flan chocolate, Salsa de muchos chiles	Almond "Mole" with pork Long flat corn masa w/ garbanzo chocolate flan, Many peppers salsa



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Jue/Thurs Ene 08	Class & lunch	\$ 85USD	Chile Relleno (vegetariano) Ceviche Colima, camote glaseado, Salsa verde cruda serranos	Stuffed Pepper cheese & potatoes Baby scallop, dark sugar & spice yams, Raw tomatillos-Serrano pepper salsa
Sab/Sat Ene 10	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de Chayotes , piña glaseada, salsa de chile de árbol en aceite	Tamales w/chile pepper pork Chayote salad, glazed pineapple, "Chile de Árbol" salsa
Lun/Mon Ene 12	Bfst,tour,class & lunch	\$ 115 USD	Puerco C/ Mole Amarillito Calabacitas, flan de queso,Salsa Ranchera	"Amarillito" Mole with pork Zucchini in tomato broth, cheese flan, Ranchera sauce
Jue/Thurs Ene 15	Class & lunch	\$ 90 USD	Chile en Nogada Ceviche Guerrero, Sopitos, flan de chocolate	Stuffed pepper w/nut sauce Acapulco style ceviche, thick flat corn masa & toppings, cinnamon spiced chocolate flan
Sab/Sat Ene 17	Class & lunch	\$ 85USD	Tamales Pollo Verde Aguachile, frijoles, camote glaseado, Salsa de jitomate con chile morita	Tamales w/ tomatillo chicken Shrimp ceviche, dark sugar & spice yams, fire roasted tomato & morita pepper salsa
Lun/Mon Ene 19	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole Poblano Sopitos, flan de cajeta, Salsa de chile serrano con vinagre	"Mole" from Puebla w/chicken Thick flat corn masa & toppings, special caramel flan, Serrano pepper salsa
Jue/Thurs Ene 21	Class & lunch	\$ 85 USD	Pescado Veracruz Sopitos, sopa de haba, arroz con leche, Salsa de chile serrano con vinagre	Fish Veracruz Thick flat corn masa & toppings, fava bean soup, cinnamon rice pudding, Serrano pepper salsa
Sab/Sat Ene 24	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche colima, Flan de Plátano,Salsa jitomate con guajillo	Tamales from Oaxaca Baby scallop ceviche, banana flan Tomato-Guajillo peppers salsa
Lun/Mon Ene 26	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole Negro Quesadillas requesón, flan de rompopo, Salsa de tomatillo y pasilla	Black "Mole" with chicken Ricotta quesdillas, egg nog flan, tomatillo & pasilla pepper salsa
Jue/Thurs Ene 29	Class & lunch	\$ 85 USD	Pescado Zarandeado Sopes de ostión, flan de plátano, Salsa verde con habanero	Grilled spiced Fish Flat masa cakes w/ oyster topping, banana flan Green salsa with habanero
Sab/Sat Ene 31	Class & lunch	\$ 85USD	Tamales de Pollo Enchilado Rajas con crema, piña glaseada, Salsa de tomatillo con guajillo	Tamales w/chile pepper chicken Creamed Poblano pepper, glazed pineapple, Tomatillo-Guajillo pepper salsa
Lun/Mon Feb 02	Bfst,tour,class & lunch	\$ 115 USD	Pollo c/ Mole de Cacahuete Gorditas de haba, frijoles, capirotada, salsa jitomate asado y chile morita	Peanut "Mole" with chicken Corn masa cake w/ filling , Mexican bread pudding, fired roasted tomato Morita pepper salsa



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Jue/Thurs Feb 05	Class & lunch	\$85 USD	Carnitas de Cerdo Calabacitas guisadas, piña glaseada, Salsa verde con aguacate	Pork Carnitas Zucchini in tomato broth, glazed pineapple, Green salsa with avocado
Sab/Sat Feb 07	Class & lunch	\$ 85 USD	Tamales de res norteños Rajas con crema, piña glaseada, salsa árbol aceite	Tamales w/beef northern style Creamed Poblano pepper, glazed pineapple, "de Árbol" pepper salsa
Lun/Mon Feb 09	Bfst,tour,class & lunch	\$ 115USD	Puerco /Mole Manchamanteles Sopitos de hongos al ajillo, verduras, camote glaseado, Rajas de Jalapeño en escabeche	Fruit Mole with pork Flat masa cakes w/ Ajillo pepper-garlic mushrooms, dark sugar & spice yams, Pickled Jalapeño peppers
Jue/Thurs Feb 12	Class & lunch	\$ 85USD	Chile Relleno (vegetariano) Ceviche Colima, camote glaseado, Salsa verde cruda con serranos	Stuffed Pepper cheese & potatoes Baby scallop, dark sugar & spice yams, Raw tomatillos and Serrano peppers salsa
Sab/Sat Feb 14	Class & lunch	\$ 85 USD	Tamales de Cerdo Enchilado Ensalada de Chayotes, piña glaseada, salsa de chile de árbol en aceite	Tamales w/chile pepper pork Chayote salad, glazed pineapple, "Chile de Árbol" salsa
Lun/Mon Feb 16	Bfst,tour,class & lunch	\$ 115USD	Puerco c/ Mole almendrado Tlacoyos de garbanzo, flan chocolate, Salsa de muchos chiles	Almond "Mole" with pork Long flat corn masa w/ garbanzo, chocolate flan, Many peppers salsa
Jue/Thurs Feb 19	Class & lunch	\$ 85USD	Cochinita Pibil Aguachile, Xnipec, camote glaseado, salsa chile de árbol con vinagre	Yucatán pulled pork Shrimp ceviche, onion & habanero pepper relish, Dark sugar & spiced yams, "de árbol" pepper-vinegar salsa
Sab/Sat Feb 21	Class & lunch	\$ 85 USD	Tamales Oaxaqueños Ceviche colima, Flan de Plátano,Salsa jitomate con guajillo	Tamales from Oaxaca Baby scallop ceviche, banana flan Tomato-Guajillo peppers salsa
Lun/Mon Feb 23	Bfst,tour,class & lunch	\$ 115USD	Pollo c/ Mole verde Gorditas de haba, capirotada, salsa jitomate asado y chile morita	"Green Mole" with chicken Corn masa cake w/ filling , Mexican bread pudding, fired roasted tomato & Morita pepper salsa
Jue/Thurs Feb 26	Class & lunch	\$ 90 USD	Chile en Nogada Ceviche Guerrero, Sopitos, flan chocolate	Stuffed pepper w/nut sauce Acapulco style ceviche, thick flat corn masa & toppings, cinnamon spiced chocolate flan
Sab/Sat Feb 28	Class & lunch	\$ 85USD	Tamales Pollo Verde Aguachile, camote, Salsa de jitomate con chile morita	Tamales w/ tomatillo chicken Shrimp ceviche, dark sugar & spice yams, fire roasted tomato & morita pepper salsa

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