



LAPPD Program Review Dinner at Aguamiel

Appetizers

SOPES

4 corn masa bases topped with shredded beef, onion, cilantro, avocado and homemade queso fresco with a roasted tomato sauce

GUACAMOLE

chunky ripped avocados, onion, cilantro and serrano with "made to order" tortilla chips

Tacos

AL PASTOR – *pork shoulder marinated in adobo and slow roasted on a charcoal rotisserie spit, garnished with roasted pineapple and crispy bacon.*

CARNITAS- *Slowed cooked pork with pico de gallo*

POLLO – *garlicky marinated chicken breast with roasted poblanos and grilled onions*

BAJA – *beer battered white fish, red cabbage and chipotle mayonnaise*

RAJAS – *roasted poblano peppers, portabello mushrooms & caramelized onions*

Served with rice and beans

Dessert

CHURROS CON CHOCOLATE MEXICANO

fried "churro" dough served w/ Mexican chocolate

Sangria, Iced Tea & Fountain Drinks Included

