



Toby's Birthday Party
Southwest Vegetarian Cuisine

Vegetarian Posole

*Highly Seasoned Vegetable Broth with Hominy, Ancho Chili, Lime And Oregano
Garnished with, Cabbage, Onion, Cilantro And Radish
Baked Corn Tortilla Strips*

Southwest Caesar Salad with Kale and Romaine

*Made with Chipotle Caesar Dressing, Black Beans, Bell Peppers,
Pear Tomatoes, Avocado, White Cheddar Cheese and Fried Corn Tortilla Strips*

Crispy Slaw

*Chiffonnade of Napa Cabbage, Jicama, Radishes, and Scallions,
Freshly Tossed with Cilantro-Lime Vinaigrette and Fried White Corn Tortilla Strips*

Field Roast Sliders with Southwest Tobacco Onions

Spanish Slaw and Homemade Ketchup

Pan-Fried "River's Farm" Roasted Chiles

*Filled with Quinoa, Spinach, Chard, "Tieton Farm & Creamery" Goat-Sheep Cheese,
Soffritto Aromatics & Toasted Pine Nuts
Smoked Tomato Sauce*

"Joe E. Parker" Green Chile, 500-1,000 Scoville

"Krimson Lee" Red Chile, 1,500-3,000 Scoville

Pasillo Bajio, 1,000-1,500 Scoville

Roasted Corn, Elote with Cumin & Coriander

*Finished with Valentina Aioli and Grated Cojita Cheese
Chopped Cilantro and Lime Garnish Served on the Side*

Griddled Chive Polenta Cake, Sautéed "[Foraged & Found Edibles](#)" Chanterelle Confit

Pasilla Chili Oil, Double Cream, and Micro Green Garnish

White Chocolate & Pecan Bread Pudding

Served Warm with Cajeta Caramel Sauce