



Escapade Productions
Mexican Cuisine
Street Foods to Fine Foods
Progressive Dinner Service

Menu

Station One: Appetizers

Opens at 6:30 pm

Seafood Ceviche

Octopus, Shrimp, Sea Scallop, Seasonal White Fish, Avocado Cucumber, Lime, Cilantro, Serrano, and Tomato; Served individually in Mason Jars

Queso Fundido

Melted Monterey and Oaxaca Cheese in a Hot Skillet with Negro Modelo Beer
Garnished with Cured Onions, Served with Chips

Organic Guacamole & Chips

Traditional Posole

Soup Cooked and Served in Cast Iron Dutch Oven
Highly Seasoned Pork Broth with Ancho Chili, Lime and Oregano
Garnished With Pork, Hominy, Cabbage, Onion, Cilantro and Radish, Fried Corn Tortilla Strips

Station Two: Street Tacos

Homemade Corn Tortillas, Made Fresh To Order

Featuring Chef Antonio Rodriguez

Opens at 7:15 pm

Carnitas

The Famous Mexican Dish of Pork, Naturally Farmed-Raised

Tostada with Fire-Roasted Chicken Breast Cilantro Lime

Black Bean, Avocado Pico

Vegetarian

Rajas Con Crema Y Papas
Roasted Poblano Peppers, Onions, Potatoes, Cream

Camarones "A la Diabla"

Prawns Sautéed with Fresh Garlic, Guajillo Chile Sauce and a Splash of Tequila

Robert Hartner, CEC | Chef/ Owner

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Sides included

Roasted Corn, Elote

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

Spanish Slaw

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

Condiments

Avocado Pico De Gallo **Mexican Crema**
Assorted Hot Sauces **Pickled Jalapenos** **Queso Fresco**

Station Three: Dessert

Opens at 8:15 pm

Served Family Style

Garnished with Seasonal Fruit

Flan con Cajeta

Individual Sweet Custard Served with Coconut Foam and Goat Caramel Drizzle

“Baked” Tres Leches

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