



AT THE PUNTA MITA RESORT

## *Sample Dinner Menus*

CHEF EDHER CERVANTES

### MEXICAN PACIFIC COAST

Shrimp broth with coconut and plantain  
Cucumber salad with citrus, oregano, jicama, guacamole tempura & watercress  
Colima style pork, frijol purée, pickled carrot & fresh herbs  
Zarandeado Red Snapper mixed chilies, tortilla & cilantro relish & cauliflower puree  
Cornbread, jericalla pudding, plantains in raicilla and fennel flowers

### SOUTHERN MEXICO

Smoked crab & lime soup  
Roast zucchini salad with pumpkin seed puree, charal fish aioli, tomato, squash blossom,  
red onion and wild greens  
Bush turkey in Oaxacan mole, plantain purée, sautéed purslane & radish  
Tuna in black recado sauce, onion purée, citrus cucumber, green tomatoes & amaranth leaves  
Mexican chocolate tartlet, coffee ice cream, guava & mint

### TRADITIONAL MEXICAN

Xochitl broth with organic vegetables  
Black frijol salad with avocado, pickled cactus, tomato, red onion & wild green leaves  
BBQ leg of lamb, corn purée, roast cabbage & cauliflower  
Sea Bass in huitlacoche sauce, toasted corn, grilled zucchini & fresh herbs  
Pine nut tamale with sheep's milk ice cream & guava conserve

### MEDITERRANEAN

Tomato soup with sundried tomato and octopus bruschetta  
Greek salad with feta cream and whole grain falafel  
Sea Bream in Provencal sauce with eggplant and lemon purée, roast artichoke,  
fennel confit and arugula  
Veal filet with gremolata, polenta, grilled green vegetables & kale  
Honey & lime semifreddo, peaches in syrup and nut crumble

### A TASTE OF FRANCE

Artichoke soup with smoked salmon  
Organic tomato salad, Atotonilco morbier cheese, macadamia, lemon, brioche & arugula  
Lobster poached in butter and thyme, carrot purée, roast carrot and kale  
Entrecote steak in red wine sauce, pea purée, roast mushrooms and brussels sprouts  
French toast brûlée, apple & vanilla ice cream