



BELAIR CANTINA

TEQUILA TASTING & DINNER

FIRST COURSE

Roasted Tomato Soup &
Grilled Quesadilla

Smokey Apple Margarita made
with Don Julio Blanco

SECOND COURSE

Ancho Mole Crusted Filet Mignon with
Malanga Puree & Guajillo Cream

Figs & Plum Tequila Smash made
with Don Julio Añejo

THIRD COURSE

Garlic Crusted Salmon with
Fall Vegetable Medley

Ginger Honey made with
Don Julio Reposado

FOURTH COURSE

Fuel Cafe Coffee Flan
Snifter of Don Julio 70