

# TENACIOUS EATS *full contact dining*

Presents...

**“Like Water for Chocolate”**

1992

Running time 123 minutes

**First Course**

**“Nacha’s Christmas Rolls”**

Portuguese lightly smoked sardines, El Morelia’s Chorizo, Serrano chili tapenade and house-made Bolillo bread.

**Second Course**

**“Tita’s Quail in Rose Pedal Sauce”**

Wood fire roasted quail, chestnuts, garlic, star anise and rose water.

**Third Course**

**“Chencha’s Restorative Caldo De Res”**

C&C Highland grass fed beef, tomato, cilantro, corn chayotes, cabbage, radish and pickled jalapeño.

**“Intermission”**

15 minutes

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## Fourth Course

### "General Gertrudis Loves Her Fritters"

Cinnamon cream fritters with local Missouri maple syrup.

## Fifth Course

### "Sparks in the Barn"

Chiles en Nogada - poblano chiles, masa harina, ground beef, granny smith apple, golden raisin, pomegranate and a walnut cream sauce.

## Coming Soon...

Tuesday, February 19<sup>th</sup>, "Big Night" - SOLD OUT

Sunday, February 24<sup>th</sup>, "Sideways"

Tuesday, March 5<sup>th</sup>, "Monty Python and the Holy Grail"

Tuesday, March 19<sup>th</sup>, "The Commitments"

Tuesday, March 26<sup>th</sup>, "Mel Brooks, History of the World Pt I"

All tickets on sale now at [Brown Paper Tickets.com](http://BrownPaperTickets.com)

Tenacious Eats LLC

Executive Chef Elizabeth Schuster

Chef de Cuisine Justin Yarrington

Sous Chef Jake Alcorn

<http://tenaciouseats.com>

<http://www.facebook.com/TenaciousEats>