
PAINTED IN MEXICO

1700-
1790

PINXIT MEXICI

Exhibition on view:

April 24–July 22, 2018

Iris and B. Gerald Cantor Exhibition Hall,
Gallery 999

On Friday and Saturday evenings throughout the month of June, Executive Chef Fred Sabo of The Dining Room invites you to enjoy a creative menu inspired by the exhibition for dinner.

Add to your enjoyment with a flight of wines chosen to complement your meal.

Reservations are recommended by phone at 212-570-3975.

The exhibition is made possible by the Placido Arango Fund, the William Randolph Hearst Foundation, The Andrew W. Mellon Foundation, the Gail and Parker Gilbert Fund, Fundación Diez Morodo, A.C., and Citibanamex.

It is co-organized by the Los Angeles County Museum of Art and Fomento Cultural Banamex.

Tasting Menu \$72 per person
Wine & Spirit Pairing \$49 per person
Spirit Pairing \$35 per person

FIRST COURSE

Snapper Crudo

Ramp-Aguachile, Avocado, Cucumber, Agave

Sparkling Brut, L.A. Cetto, Baja California, Mexico NV

-or-

Casa Dragones Tequila, Served Chilled

SECOND COURSE

Shrimp Tamale

Mojo de Ajo, Corn Silk

Chenin Blanc, Bodegas Henri Lurton, Baja California, Mexico 2017

-or-

Casamigos Mule with Tequila, Lime Juice & Ginger Beer

THIRD COURSE

Chile-Rubbed Bison Tenderloin

Mole Verde, Ayocote Morado, Garlic Root

Petite Syrah, L.A.Cetto, Baja California, Mexico 2016

-or-

Casamigos Mezcal Rita with Mezcal, Lime Juice, Cointreau, Agave

DESSERT

Cinnamon-Sugar Churros

Chile-Chocolate Ice Cream, Mango Caramel Sauce

Kahlúa Coffee Liqueur, Mexico