



SIGNATURE
DINNER SERIES

IN COLLABORATION WITH EL TEQUILEÑO

MENU

TEQUILA LIME TUNA AGUACHILE

serrano peppers, cilantro, mint, avocado aioli,
pickle cucumber, salmon caviar

paired with: Reposado Tequila

BARBACOA STYLE SHORT RIBS

blistered padron peppers, smokey polenta,
pickled onions, sautéed hominy

paired with: Platinum Tequila

TEQUILA-INFUSED TRES LECHES CAKE

paired with: Añejo Tequila

Fairmont
WINNIPEG



TEQUILA
ELTEQUILEÑO