

# ROSIE'S



## Del Maguey Mezcal TASTING DINNER

FIVE COURSES + DESSERT

**\$50** (EXCLUDES TAX  
& GRATUITY)

MONDAY, FEBRUARY 11

TWO TIMES: 6:30PM & 8:00PM

BOOK ON RESY OR CALL US (212) 335-0114

OR EMAIL US AT [EVENTS@ROSIESNYC.COM](mailto:EVENTS@ROSIESNYC.COM)

### VIDA COCKTAIL

VIDA, HIBISCUS SYRUP, LIME JUICE

### BOTANAS

GUACAMOLE, CHIPS & SALSA - SIKIL PAK  
CACAHUATES ENCHILADOS - CHAPULINES

1

### CHICHICAPA

EN LA NARIZ: FIREWORKS, GRILLED PINEAPPLE, BUTTERSCOTCH

EN LA BOCA: LOTS OF CITRUS, MINT, SUMMER BARBEQUE

### ENMOLADAS

FRESH TORTILLAS BATHED IN MOLE SAUCE

2

### BARRIL

EN LA NARIZ: RIPE FIG, WET HAY, JASMINE

EN LA BOCA: CARAMEL, UMAMI, WET SLATE

### CAMARONES A LA MEXICANA

CAROLINA SHRIMP, SLOW-COOKED TOMATO SAUCE,  
SERRANO CHILES, OREGANO

3

### ARROQUENO

EN LA NARIZ: CANTALOUPE, BROWN BUTTER

EN LA BOCA: DARK CHOCOLATE, GREEN BEANS, SAVORY FINISH

### CODORNIZ ASADO

GRILLED BONELESS QUAIL, ACHIOTE RUB, JICAMA SLAW

4

### TOBALA

EN LA NARIZ: VANILLA & FRUITY

EN LA BOCA: MANGO, CINNAMON, SMOOTH FINISH

### CHILE PASILLA DE OAXACA RELLENO

CHILE STUFFED WITH BRAISED BRISKET, BLACK BEAN PUREE, CREMA

### POSTRE

#### ALBARRADAS

EN LA NARIZ: LIGHT, LOTS OF CITRUS, ROASTED PEAR

EN LA BOCA: TROPICAL FRUIT, SPICY & WOODY, DRY FINISH

#### PASTEL DE CHOCOLATE DE TRES LECHE

VANILLA SPONGE CAKE, CHOCOLATE, PECANS