

<i>Día</i> <i>Day</i>	<i>Incluye</i> <i>Includes</i>	<i>Precio</i> <i>Price</i>	<i>Menú</i>	<i>Menu</i>
<b>Lun/Mon</b> <b>Oct 09</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Poblano c/pollo</b> Tlacoyos de garbanzo, flan cajeta, salsa serrano-vinagre	<b>“Mole”from Puebla w/chicken</b> Thick flat corn w/garbanzo, special caramel flan, serrano-vinegar salsa
<b>Jue/Thurs</b> <b>Oct 12</b>	Class & lunch	\$ 85 USD	<b>Cochinita Pibil</b> Aguachile, Xnipec, camote glaseado, salsa tomatillo-de árbol	<b>Yucatán Pulled Pork</b> Shrimp ceviche, onion & habanero pepper relish, dark sugar & spice yams, tomatillo-de árbol salsa
<b>Sab/Sat</b> <b>Oct 14</b>	Class & lunch	\$ 85 USD	<b>Tamales de Cerdo Enchilado</b> Ensalada de chayotes , piña glaceada, salsa de árbol-ajonjolí	<b>Tamales w/chile pepper pork</b> Chayote salad, glazed pineapple, “de árbol”-sesame salsa
<b>Lun/Mon</b> <b>Oct 16</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Negro c/pollo</b> Quesadillas de requesón, flan de rompo, salsa tomatillo-pasilla	<b>Black “Mole” with chicken</b> Ricotta quesadillas, eggnog flan, tomatillo-pasilla salsa
<b>Jue/Thurs</b> <b>Oct 19</b>	Class & lunch	\$ 85 USD	<b>Chile en Nogada</b> Sopitos vegetarianos, Flan de chocolate, salsa serrano-vinagre	<b>Stuffed peppers w/nut sauce</b> Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
<b>Sab/Sat</b> <b>Oct 21</b>	Class & lunch	\$ 85 USD	<b>Tamales Oaxaqueños</b> Ceviche colima, flan de requesón, salsa jitomate-guajillo	<b>Tamales from Oaxaca</b> Baby scallop ceviche, ricotta flan tomato-guajillo salsa
<b>Lun/Mon</b> <b>Oct 23</b>	Bfst,tour,class & lunch	\$ 115USD	<b>Mole verde c/pollo</b> Gorditas de haba, capirotada, salsa jitomate -morita	<b>Green “Mole” with chicken</b> Corn masa cake w/ filling , bread pudding, tomato-morita salsa
<b>Jue/Thurs</b> <b>Oct 26</b>	Class & lunch	\$ 85 USD	<b>Chile Relleno c/queso y papa</b> Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	<b>Stuffed Pepper w/cheese &amp; potatoes</b> Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
<b>Sab/Sat</b> <b>Oct 28</b>	Class & lunch	\$ 85 USD	<b>Tamales de Cerdo Verdes</b> Ensalada de chayotes , piña glaceada, salsa de muchos chiles	<b>Tamales w/tomatillo pork</b> Chayote salad, glazed pineapple, many pepper salsa
<b>Lun/Mon</b> <b>Oct 30</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Manchamanteles c/puerco</b> Sopa de habas, arroz c/leche, salsa tomatillo-jalapeño	<b>Fruit Mole w/pork</b> Butter Bean soup, rice pudding, tomatillo-jalapeño salsa

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<b>Jue/Thurs Nov 02</b>	Class & lunch	\$85 USD	<b>Carnitas de Cerdo</b> Calabacitas guisadas, piña glaseada, salsa verde-aguacate	<b>Pork Carnitas</b> Zucchini in tomato broth, glazed pineapple, tomatillo-avocado salsa
<b>Sab/Sat Nov 04</b>	Class & lunch	\$85 USD	<b>Tamales Oaxaqueños</b> Ceviche colima, frijoles refritos, cocada light, salsa jitomate-guajillo	<b>Tamales from Oaxaca</b> Baby scallop ceviche, refried beans, coconut-jicama dessert, tomato-guajillo salsa
<b>Lun/Mon Nov 06</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole de Cacahuete c/pollo</b> Gorditas de haba, capirotada, salsa jitomate-chile morita	<b>Peanut "Mole" w/ chicken</b> Corn masa cake w/ bean filling, bread pudding, tomato-morita salsa
<b>Jue/Thurs Nov 09</b>	Class & lunch	\$ 85USD	<b>Cochinita Pibil</b> Aguachile , Xnipec, camote glaseado, salsa árbol-vinagre	<b>Yucatán pulled pork</b> Shrimp ceviche, onion & habanero relish, dark sugar & spice yams, de árbol-vinegar salsa
<b>Sab/Sat Nov 11</b>	Class & lunch	\$ 85 USD	<b>Tamales de res</b> Rajas con crema, cocada light, salsa árbol-aceite	<b>Tamales w/beef</b> Creamed poblano peppers, coconut-jícama dessert, de árbol-oil salsa
<b>Lun/Mon Nov 13</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Almendrado c/cerdo</b> Tlacoyos de garbanzo, piña glaseada, salsa de muchos chiles	<b>Almond "Mole" w/pork</b> Long flat corn masa w/ garbanzo, candied spice pineapple, many pepper salsa
<b>Jue/Thurs Nov 16</b>	Class & lunch	\$ 90 USD	<b>Chile en Nogada</b> Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	<b>Stuffed peppers w/nut sauce</b> Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
<b>Sab/Sat Nov 18</b>	Class & lunch	\$ 85 USD	<b>Tamales de Cerdo Enchilado</b> Ensalada de Chayotes, arroz con leche , salsa tomatillo-jalapeño	<b>Tamales w/chile pepper pork</b> Chayote salad, rice pudding, tomatillo-jalapeño salsa
<b>Lun/Mon Nov 20</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Amarillo c/ pollo</b> Calabacitas guisadas, flan de requesón, salsa fácil de jitomate	<b>Yellow Mole w/chicken</b> Zucchini in tomato broth, ricotta flan, easy tomato salsa
<b>Jue/Thurs Nov 23</b>	Class & lunch	\$ 85 USD	<b>Chile Relleno c/queso y papa</b> Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	<b>Stuffed Pepper w/cheese &amp; potatoes</b> Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
<b>Sab/Sat Nov 25</b>	Class & lunch		<b>Tamales Pollo Verde</b> Aguachile, camote glaseado, salsa jitomate-morita	<b>Tamales w/ tomatillo chicken</b> Shrimp ceviche, candied spice yams, tomato-morita salsa
<b>Lun/Mon Nov 27</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Manchamanteles c/puerco</b> Sopa de habas, flan de requesón, salsa tomatillo-jalapeño	<b>Fruit Mole w/pork</b> Butter Bean soup, ricotta flan, tomatillo-jalapeño salsa
<b>Jue/Thurs Nov 30</b>	Class & lunch	\$ 85 USD	<b>Cochinita Pibil</b> Aguachile, Xnipec, camote glaseado, salsa de árbol-vinagre	<b>Yucatán pulled pork</b> Shrimp ceviche, onion & habanero relish, Coconut-jícama desserts "de árbol"- vinegar salsa

DICIEMBRE / DECEMBER

<b>Dia/Day</b>	<b>Incluye Includes</b>	<b>Precio Price</b>	<b>Menú</b>	<b>Menu</b>
<b>Sab/Sat Dic 02</b>	Class & lunch	\$ 85USD	<b>Tamales Pollo Verde</b> Ceviche Guerrero, piña glaseada salsa jitomate-morita	<b>Tamales w/ tomatillo chicken</b> Fish ceviche, spiced candied pineapple, tomato-morita pepper salsa
<b>Lun/Mon Dic 04</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Poblano c/pollo</b> Tlacoyos de garbanzo, flan cajeta, salsa de muchos chiles	<b>"Mole" from Puebla w/chicken</b> Thick flat corn w/garbanzo, special caramel flan, many pepper salsa
<b>Jue/Thurs Dic 07</b>	Class & lunch	\$ 85USD	<b>Chile Relleno c/queso y papa</b> Sopos de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	<b>Stuffed Pepper w/cheese &amp; potatoes</b> Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
<b>Sab/Sat Dic 09</b>	Class & lunch	\$ 85 USD	<b>Tamales de Cerdo Enchilado</b> Ensalada de chayotes , piña glaseada, salsa de árbol-ajonjolí	<b>Tamales w/chile pepper pork</b> Chayote salad, glazed pineapple, "de árbol"-sesame salsa
<b>Lun/Mon Dic 11</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Negro c/pollo</b> Quesadillas DF de requesón, flan de rompope, salsa tomatillo-pasilla	<b>Black "Mole" w/ chicken</b> Ricotta quesadillas, rompope flan, tomatillo-pasilla pepper salsa
<b>Jue/Thurs DIC 14</b>	Class & lunch	\$ 85 USD	<b>Pescado Veracruz</b> Sopitos vegetarianos, arroz con leche, salsa tomatillo-pasilla	<b>Fish Veracruz</b> Thick flat corn masa & veg. toppings, rice pudding, tomatillo-pasilla salsa
<b>Sab/Sat Dic 16</b>	Class & lunch	\$ 85 USD	<b>Tamales Oaxaqueños</b> Ceviche colima, frijoles refritos, cocada light, salsa jitomate-guajillo	<b>Tamales from Oaxaca</b> Baby scallop ceviche, refried beans, coconut-jicama dessert, tomato-guajillo salsa
<b>Lun/Mon Dic 18</b>	Bfst,tour,class & lunch	\$ 115USD	<b>Mole Manchamanteles c/puerco</b> Sopa de habas, flan de requesón, salsa tomatillo-jalapeño	<b>Fruit Mole w/pork</b> Butter Bean soup, ricotta flan, tomatillo-jalapeño salsa
<b>Jue/21 Dic</b>	Class & lunch	\$ 85 USD	<b>Chile en Nogada</b> Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	<b>Stuffed peppers w/nut sauce</b> Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
<b>Sab/Sat 23 Dic</b>			N/A	N/A
<b>Lun/ Mon 25 Dic</b>			N/A	N/A
<b>Jue/Thurs 28 Dic</b>			N/A	N/A
<b>Sab/Sat 30Dic</b>			N/A	N/A

<b>Dia/Day</b>	<b>Incluye Includes</b>	<b>Precio Price</b>	<b>Menú</b>	<b>Menu</b>
<b>Lun/Mon Ene 01</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole verde c/pollo</b> Gorditas de haba, capirotada, salsa jitomate -morita	<b>Green "Mole" with chicken</b> Corn masa cake w/ filling , bread pudding, tomato-morita salsa
<b>Jue/Thurs Ene 04</b>	Class & lunch	\$ 85 USD	<b>Chile Relleno c/queso y papa</b> Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	<b>Stuffed Pepper w/cheese &amp; potatoes</b> Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
<b>Sab/Sat Ene 06</b>	Class & lunch	\$ 85 USD	<b>Tamales de Cerdo Enchilado</b> Ensalada de chayotes , piña glaseada, salsa de chile árbol-aceite	<b>Tamales w/chile pepper pork</b> Chayote salad, glazed pineapple, de árbol-oil salsa
<b>Lun/Mon Ene 08</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Amarillo c/Puerco</b> Calabacitas guisadas, flan de requesón, salsa fácil de jitomate	<b>Yellow Mole with pork</b> Zucchini in tomato broth, ricotta flan, easy tomato salsa
<b>Jue/Thurs Ene 11</b>	Class & lunch	\$ 90 USD	<b>Chile en Nogada</b> Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	<b>Stuffed peppers w/nut sauce</b> Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
<b>Sab/Sat Ene 13</b>	Class & lunch	\$ 85USD	<b>Tamales Pollo Verde</b> Aguachile, camote glaseado, salsa jitomate-morita	<b>Tamales w/ tomatillo chicken</b> Shrimp ceviche, candied spice yams, tomato-morita salsa
<b>Lun/Mon Ene 15</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Poblano c/pollo</b> Tlacoyos de garbanzo, flan cajeta, salsa tomatillo-serrano	<b>"Mole"from Puebla w/chicken</b> Thick flat corn w/garbanzo, special caramel flan, tomatillo-serrano salsa
<b>Jue/Thurs Ene 18</b>	Class & lunch	\$ 85 USD	<b>Carnitas de Cerdo</b> Calabacitas guisadas, piña glaseada, salsa verde-aguacate	<b>Pork Carnitas</b> Zucchini in tomato broth, glazed pineapple, tomatillo-avocado salsa
<b>Sab/Sat Ene 20</b>	Class & lunch	\$ 85 USD	<b>Tamales Oaxaqueños</b> Ceviche Colima, flan de requesón, salsa jitomate-guajillo	<b>Tamales from Oaxaca</b> Baby scallop ceviche, ricotta flan, tomato-guajillo salsa
<b>Lun/Mon Ene 22</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Pollo c/Mole Negro</b> Quesadillas requesón, flan de rompope, salsa de tomatillo-pasilla	<b>Black "Mole" with chicken</b> Ricotta quesadillas, egg nog flan, tomatillo- pasilla salsa
<b>Jue/Thurs Ene 25</b>	Class & lunch	\$ 85 USD	<b>Albóndigas de res</b> Tlacoyos garbanzo, capirotada, salsa serrano-vinagre	<b>Tomato-chipotle meatballs</b> Flat corn masa w/garbanzo, bread pudding, serrano-vinegar salsa
<b>Sab/Sat Ene 27</b>	Class & lunch	\$ 85USD	<b>Tamales de Pollo Enchilado</b> Rajas con crema, piña glaseada, Salsa tomatillo-guajillo	<b>Tamales w/Chile Pepper chicken</b> Creamed poblano pepper, candied spice pineapple, tomatillo-guajillo salsa
<b>Lun/Mon Ene 29</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole de Cacahuete c/pollo</b> Gorditas de haba, capirotada, salsa jitomate-morita	<b>Peanut "Mole" with chicken</b> Corn masa cake w/ bean filling , bread pudding, tomato-morita salsa

<b>Dia/Day</b>	<b>Incluye Includes</b>	<b>Precio Price</b>	<b>Menú</b>	<b>Menu</b>
<b>Jue/Thurs Feb 01</b>	Class & lunch	\$85 USD	<b>Carnitas de Cerdo</b> Calabacitas guisadas, piña glaseada, salsa tomatillo-aguacate	<b>Pork Carnitas</b> Zucchini in tomato broth, candied spice pineapple, tomatillo-avocado salsa
<b>Sab/Sat Feb 03</b>	Class & lunch	\$ 85 USD	<b>Tamales de res</b> Rajas con crema, camote glaseado, salsa tomatillo de árbol	<b>Tamales w/beef northern</b> Creamed Poblano pepper, candied spice yams , tomatillo-de árbol salsa
<b>Lun/Mon Feb 05</b>	Bfst,tour,class & lunch	\$ 115USD	<b>Mole Manchamanteles c/puerco</b> Sopa de habas, arroz c/leche, salsa tomatillo-jalapeño	<b>Fruit Mole w/pork</b> Butter Bean soup, arroz c/leche, tomatillo-jalapeño salsa
<b>Jue/Thurs Feb 08</b>	Class & lunch	\$ 85 USD	<b>Chile Relleno c/queso y papa</b> Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	<b>Stuffed Pepper w/cheese &amp; potatoes</b> Flat corn masa w/ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
<b>Sab/Sat Feb 10</b>	Class & lunch	\$ 85 USD	<b>Tamales de Cerdo Enchilado</b> Ensalada de Chayotes, piña glaseada, salsa de árbol- vinagre	<b>Tamales w/chile pepper pork</b> Chayote salad, glazed pineapple, de árbol-vinegar salsa
<b>Lun/Mon Feb 12</b>	Bfst,tour,class & lunch	\$ 115USD	<b>Mole Almendrado c/puerco</b> Tlacoyos de garbanzo, flan de chocolate, salsa aguacate-tomatillo	<b>Almond "Mole" with pork</b> Long flat corn masa w/ garbanzo, chocolate flan, tomatillo-avocado salsa
<b>Jue/Thurs Feb 15</b>	Class & lunch	\$ 85USD	<b>Cochinita Pibil</b> Aguachile, Xnipec, camote glaseado, salsa de árbol-vinagre	<b>Yucatán pulled pork</b> Shrimp ceviche, onion & habanero pepper relish, candied spice yams, de árbol -vinegar salsa
<b>Sab/Sat Feb 17</b>	Class & lunch	\$ 85 USD	<b>Tamales Oaxaqueños</b> Ceviche colima, flan de rompopo, Salsa jitomate con guajillo	<b>Tamales from Oaxaca</b> Baby scallop ceviche, egg nog flan Tomato-guajillo peppers salsa
<b>Lun/Mon Feb 19</b>	Bfst,tour,class & lunch	\$ 115USD	<b>Mole verde c/pollo</b> Gorditas de haba, capirotada, salsa jitomate-morita	<b>"Green Mole" with chicken</b> Corn masa cake w/bean filling , bread pudding, tomato-morita salsa
<b>Jue/Thurs Feb 23</b>	Class & lunch	\$ 90 USD	<b>Chile en Nogada</b> Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	<b>Stuffed peppers w/nut sauce</b> Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
<b>Sab/Sat Feb 24</b>	Class & lunch	\$ 85USD	<b>Tamales Pollo Verde</b> Aguachile, camote glaseado, Salsajitomate-morita	<b>Tamales w/ tomatillo chicken</b> Shrimp ceviche, candied spice yams, tomato-morita salsa
<b>Lun/Mon Feb 26</b>	Bfst,tour,class & lunch	\$ 115 USD	<b>Mole Poblano c/pollo</b> Tlacoyos de garbanzo, flan cajeta, salsa de muchos chiles	<b>"Mole"from Puebla w/chicken</b> Thick flat corn w/garbanzo, special caramel flan, many pepper salsa

<b>Dia/Day</b>	<b>Incluye Includes</b>	<b>Precio Price</b>	<b>Platillos</b>	<b>Dishes</b>
<b>Jue/Thurs Mar 01</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Pescado Veracruz</b> Sopitos, sopa de haba, arroz con Leche, salsa de Serrano con vinagre	<b>Fish Veracruz</b> Thick flat corn masa & toppings, fava bean soup, cinnamon rice Pudding, serrano pepper & vinegar salsa
<b>Sab/Sat Mar 03</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Tamales de Pollo Enchilado</b> Rajas con crema, piña glaseada, Salsa de tomatillo con guajillo	<b>Tamales w/ chile pepper chicken</b> Creamed poblano pepper, glazed pineapple, tomatillo-guajillo salsa
<b>Lun/Mon Mar 05</b>	Bfst,tour,class & lunch	<b>\$ 115 USD</b>	<b>Mole Manchamanteles c/puerco</b> Sopa de habas, arroz c/leche, salsa tomatillo-jalapeño	<b>Fruit Mole w/pork</b> Butter bean soup, arroz c/leche, tomatillo-jalapeño salsa
<b>Jue/Thurs Mar 08</b>	<b>Class &amp; Lunch</b>	<b>\$ 90 USD</b>	<b>Chile en Nogada</b> Sopitos vegetarianos, flan de chocolate, salsa serrano-vinagre	<b>Stuffed peppers w/nut sauce</b> Thick flat corn masa & veg. toppings, chocolate flan, serrano-vinegar salsa
<b>Sab/Sat Mar 10</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Tamales de Cerdo Enchilado</b> Ensalada de chayotes, piña glaseada, salsa ch. árbol en aceite	<b>Tamales w/chile pepper pork</b> Chayote salad, glazed pineapple , chile de arbol salsa
<b>Lun/Mon Mar 12</b>	Bfst,tour,class & lunch	<b>\$ 115 USD</b>	<b>Mole Negro c/pollo</b> Quesadillas de requesón, flan de rompo, salsa tomatillo y pasilla	<b>Black Mole with chicken</b> Ricotta quesadillas, egg nog flan, tomatillo & Pasilla pepper salsa
<b>Jue/Thurs Mar 15</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Carnitas de Cerdo</b> Calabacitas guisadas, piña glaseada, salsa tomatillo aguacate	<b>Pork Carnitas</b> Zucchini in tomato broth, candied spice pineapple, tomatillo-avocado salsa
<b>Sab/Sat Mar 17</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Tamales verdes con pollo</b> Aguachile, camote glaseado, salsa fácil de jitomate	<b>Tamales w/ tomatillo chicken</b> Shrimp ceviche, candied spice yams, easy tomato salsa
<b>Lun/Mon Mar 19</b>	Bfst,tour,class & lunch	<b>\$ 115 USD</b>	<b>Mole almendrado c/ cerdo</b> Gorditas de haba, flan de chocolate, salsa de muchos chiles	<b>Almond Mole w/ Pork</b> Flat corn masa w/ butter beans, chocolate flan, many peppers salsa
<b>Jue/Thurs Mar 22</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Albóndigas de res</b> Tlacoyos garbanzo, capirotada, salsa serrano-vinagre	<b>Tomato-chipotle meatballs</b> Flat corn masa w/garbanzo, bread pudding, serrano-vinegar salsa
<b>Sab/Sat Mar 24</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Tamales de res</b> Rajas c/ crema, piña glaseada, salsa de árbol c/aceite	<b>Tamales w/ beef</b> Creamed poblano peppers, candied spice pineapple, de arbol-oil salsa
<b>Lun/Mon Mar 26</b>	Bfst,tour,class & lunch	<b>\$ 115 USD</b>	<b>Mole verde c/ pollo</b> Gorditas de haba, capirotada, salsa jitomate-morita	<b>Green Mole with chicken</b> Corn masa cake w/bean filling, bread Pudding, tomatoes-morita salsa
<b>Jue/Thurs Mar 29</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Chile Relleno c/queso y papa</b> Sopes de hongo al ajillo, camote glaseado, salsa tomatillo-serranos	<b>Stuffed Pepper w/cheese &amp; potatoes</b> Flat corn masa w/ ajillo mushrooms, candied spiced yams, tomatillo-serrano salsa
<b>Sab/Sat Mar 31</b>	<b>Class &amp; Lunch</b>	<b>\$ 85 USD</b>	<b>Tamales Oaxaqueños</b> Ceviche colima, frijoles refritos, cocada light, salsa jitomate-guajillo	<b>Tamales from Oaxaca</b> Baby scallop ceviche, refried beans, coconut-jicama dessert, tomato-guajillo salsa