



SAVE THE DATE OR BOOK BEFORE MAY 2ND

MONTHLY PAIRING DINNER

Wednesday | May 4, 2022 | 6 p.m.

FIRST COURSE | CAMARONES A LA DIABLA

'devil shrimp' fire grilled shrimp skewers with a spicy chili pepper sauce, accompanied by a chilled pineapple salsa
PAIRED WITH HOUSE-MADE PINEAPPLE PALOMA

SECOND COURSE | GAZPACHO WITH CUCUMBER FOAM

a classic, cold soup with vegetables, olive oil, and balsamic vinegar topped with a cucumber foam and served with grilled ciabatta
PAIRED WITH MICHELADA, LIGHT MEXICAN BEER & TOMATO JUICE COCKTAIL

THIRD COURSE | PIMIENTO RELLENO WITH HOUSE-MADE MOLE

fire roasted poblano pepper stuffed with chorizo, fruit, peppers and onions, on a bed of 'chile and chocolate' mole sauce and topped with fresh crema
PAIRED WITH MODELO NEGRA

FOURTH COURSE | FILETE DE FLANCO WITH CHIMICHURRI

flank steak sliced and fanned, cooked to 'melt in your mouth' perfection served with the cilantro chimichurri sauce on top with classic red beans and rice
PAIRED WITH HOUSE-MADE VINO-RITA

FIFTH COURSE | TRADITIONAL FLAN

caramel custard with a layer of clear caramel sauce
PAIRED WITH ADICTIVO EXTRA ANEJO BLACK, SERVED NEAT

5-Course Dinner | 85 Per Person

269.321.8480 | FIELDSTONEWOODBRIDGE.COM



FIELD
STONE
GRILL

