

VISTA 18

THIS SPECTACULAR DINNER WILL PAIR 5 OF DON JULIO'S FINEST TEQUILAS WITH CULINARY DELIGHTS

Created by Executive Chef Garrett Schack and Executive Sous Chef, Mike Dunlop

Don Julio Blanco ~ Perfect Margarita
Ahi Tuna Lettuce Wrap
with lime and crispy corn nuts

Don Julio Reposado ~ Reposado Paloma
Seared Island Scallop
with grapefruit section and baby watercress

Don Julio Anejo ~ Jalisco Sidecar
Charred Flank Steak
with basil aioli and truffled frites

Don Julio 1942
Chicken Liver and Okanagan Pear Terrine
with rosemary crackers

Don Julio REAL
Roasted Strawberry Tart
with whipped mascarpone

Price \$ 75