

# GLOBAL TABLES



@ HOME

food.ca

## MEXICO

Saturday . April 30<sup>th</sup>

Your virtual host  
**MICHAEL BLACKIE**

You don't need a pandemic  
to savor the flavours of the world

### COCKTAIL

**Gingered lime margarita**  
Tequila tomba blanco . fresh lime juice  
domaine de canton ginger liqueur

### LITTLE BITES

**Pulled beef short rib tamale**  
salsa verde

+  
**Chorizo + potato . arepa**  
pickled jalapeño onion jam

### UNO

**Shredded romaine . chorizo spiced D.S. bacon**  
crisp chicharron crumble . poached hens egg .

### DOS

**Al pastor crispy quail**  
pumpkin seed + avocado guacamole  
lime crema . charred corn

### TRES

**Barbacoa beef taco**  
red cabbage slaw . cilantro . Cotija cheese  
charred tomatillo pulse . pineapple  
*Corona Extra<sup>2</sup> + lime cheeks*

### QUATRO

**Duck confit pozole**  
hominy . broth of turkey . thyme  
jalapeño . lime

### CINCO

**Braised pulled lamb shank quesadilla**  
braised onion + poblano rajas . shredded icebeg  
salsa ranchera

### SEIS

**Prawn + chorizo**  
lime . cilantro . steamed rice  
hard fried garlic butter sauce . crisp chili guajillo

### SIETE

**Spiced ancho chile milk chocolate molten cake**  
rum & raisin banana ice cream



- Handcrafted cocktail per guest.
- Bottle of wine or beer with dinner.
- 2 x Little bites to start per guest.
- 7 Course plated dinner.
- Choice of either pickup or delivery.
- Curated video showcasing each step the dinner by Chef Blackie.
- Hand out notes.

**\$89** per person<sup>^</sup>

- Delivery available for \$10 per household <sup>^</sup>

Book online now  
[@nextfood.ca](https://nextfood.ca)

<sup>^</sup> exclusive of tax and gratuity . delivery subject to city limits as defined by NeXT