

CELEBRACIÓN DE DÍA DE LOS MUERTOS

DAY OF THE DEAD CELEBRATION

On November 1st and 2nd, we celebrate Día de los Muertos (Day of the Dead), the traditional Mexican holiday honoring the lives of the deceased.

It is believed that on these days the souls of those departed return to earth for a family fiesta. The origins date back thousands of years when, in the post-Hispanic period, it was common to keep the skulls of ancestors as trophies and display them during rituals symbolizing death and rebirth.

This year on our 25th anniversary, we'd like to honor Josefina Howard, one of our founders, who opened our first location in 1984 on 1st Avenue at 58th Street in New York City.

Entrada / Appetizer

Panzanella de Calabaza con Hongos /

Chopped Bread Salad with Pumpkin and Mushrooms

Chopped salad with diced "Pan de Muerto" (Day of the Dead bread), pumpkin, dried shiitake mushrooms, queso fresco, watercress and radicchio. Tossed in a pumpkin seed dressing, topped with edible flowers.



Platillo Principal / Entrée

Pescado con Sopa Seca Mexicana /

Pan-Roasted Halibut with Mexican "Dry Soup"

Pan roasted filet of halibut served over traditional Mexican "dry soup" of long grain rice, pumpkin, prunes, pine nuts, chiles and swiss chard. Served with pistachio mole.

Postre / Dessert

Budín Pegajoso de Calabaza / Sticky Pumpkin Cake

Sticky pumpkin cake soaked in pumpkin-piloncillo sauce, topped with pumpkin mole swirl ice cream and cranberry salsa.

Bebida / Beverage

Cóctel de Especies de Calabazas /

Pumpkin Spiced Cocktail

A creamy blend of pumpkin, Kahlua and spiced rum. Sprinkled with cinnamon.

