

A premier prix fixe culinary experience March, a celebration of Indigenous cuisine

TANGO NUEVO

\$50 per person

Available Sunday through Thursday in-house or online ordering. tangonuevo.ca

Course one

Kale salad

Kale salad with sweet and spicy pecans, maple-pomegranate balsamic vinaigrette, pomegranate seeds, shallots, and feta

Course two

Roasted butternut squash

Butternut squash with brown butter honey, chèvre, arugula, toasted black walnuts and pumpkin seeds, and white balsamic gastrique

Course three (choose one)

Eggplant

Roasted eggplant with basil, parsley, cayenne, shallots, Thai chili, feta jalapeno yogurt, pomegranate, lemon zest, and crostini

Achiote grilled chicken

Achiote-marinated chicken, charred scallion yogurt, roasted cashew, with black garlic purée