

The Greenporter Hotel

la Cuvée BISTRO & WINE BAR

Patrón La Revolución

Celebrate on the eve of the Mexican Revolution of 1910 with Patrón Tequila
At La Cuvée at The Greenporter Hotel
326 Front Street, Greenport
on Thursday, November 19th, 2009
Three-course tasting dinner

Appetizers

Choice of

Tamale casero de carnitas*

Vegetarian option available*
A handmade corn and pumpkin tamale filled with roasted pork in poblano sauce.
Topped with crema fresca
Paired with a Patrón Perfect Cosmo \$12

or

Sopa de tortilla

A rich chicken stew with crunchy bits of crispy tortilla and chiles, garnished with avocado.
Paired with a Patrón Citrónge Tini, a spicy lemony martini \$12

Entrées*

Vegetarian option available
All served with saffron rice and black bean puree

Bistek a la tampiqueña

Grilled hanger steak with an Añejo-Chipotle barbeque sauce and sweet plantains
Paired with a Michelada del Patrón, our version of this spicy beer cocktail with Tequila \$9

or

Patrón Silver-Marinated Shrimp

Served with Mole of ancho chiles on a bed of roasted corn
Paired with a Patrón Cortez, a delicate blend of Patrón and dry white wine \$12

Two seatings at 6:00 p.m. and 8:00 p.m.

\$25 per person/dinner only

Does not include beverages, tax or gratuity

Book your table at 631.477.0066

www.thegreenporter.com

www.seasonedfork.com

Dessert

Mexican Wedding Cakes handmade by Marneycakes, made with Patrón

Choice of

Patrón Citrónge Cake

Try with a Patrón Cafe Royal \$8

or

Patrón XO Mocha Cake

Try with a Patrón Espresso Martini \$12

TEQUILA

PATRÓN



** We support local farmers and purveyors to bring you the best seasonal products.

 Printed on recycled paper



This hotel is a "Green" property certified by the Green Hotels Association®

