

VEGRANDIS

Gala Menu

This sumptuous fare, created by award winning Head Chef Doug Levy of Feast, will be presented throughout the galleries- allowing guests to savor these authentic flavors, mingle with each other and encounter roving performances amidst the miniatures.

~SALAD OF SPAZOTE~

tossed in charred tomato vinaigrette with spiced pumpkin seeds

~MEXICAN BLACK BEAN SALAD~

with sweet peppers, scallions, orange and cinnamon

~SWEET POTATO CHILAQUILES~

tortilla casserole of sweet potatoes, tomatillos, poblano peppers, onions and Monterey Jack cheese

~GRILLED CHICKEN BREAST~

served over roasted winter squash with pomegranate, cilantro and pepitas, drizzled with jalapeño-infused pomegranate molasses

~PORK GREEN CHILI WITH NOPALES~

pork shoulder simmered with green chilies, onions, tomatillos and cactus pads

~BRAISED OXTAILS~

with brown tepary beans from Native Seeds S.E.A.R.C.H., whiskey and crispy onions



~CHILE-SPIKED SHORTBREAD~

brown-sugar shortbread with mild pasilla chiles

~PASTEL DE TRES LECHE~

Mexican white cake soaked with three milks

~MINI CHOCOLATE-PUMPKIN SEED TORTE~

with orange zest and toasted chiles



THE MINI TIME MACHINE MUSEUM OF MINIATURES
4455 EAST CAMP LOWELL DRIVE TUCSON, AZ 85712
PHONE 520-881-0606 WWW.THEMINITIMEMACHINE.ORG

