



STRATFORD CHEFS SCHOOL

2011/2012 Guest Chef Menus

Dates and Menus are Subject to Change

February 13, 2012

Chef Francisco Alejandri

Agave Y Aguacate

Shrimp and Crab Saragalla Tostadas

Caldo Tlapeni (Tlalpan style soup)

Stuffed Pickled Poblanos served with Huacha Beans and a Light Tomato Broth

Pinapple and Strawberries

Poached Fish in Caper and Almond Sauce

Spiced Chocolate Torte with Avocado Ice Cream

February 15, 2012

Chef Francisco Alejandri

Agave Y Aguacate

Green Tostada

Sopa de Tortilla (Tortilla Soup)

Camarones Rojos (Red Shrimp)

Estofado de Lengua de Res (Beef Tongue in Almond and Peanut Sauce)

Albondigas an Salsa Quemada de Chipotle (Meatballs in Burnt Chipotle Sauce)

Pineapple, Parsley and Celery

Carlota de Limon (Lime Charlotte with Olive Oil Ice-Cream)

February 17, 2012

Chef Francisco Alejandri

Agave Y Aguacate

Ceviche Tostada

Crema Conde (Pinto Bean Soup)

Pulpo Estilo Jalisco (Octopus in Guajillo Sauce)

Agua de Avena (Oatmeal Water)

Meatballs in Chipotle Sauce

Capirotada con Naranja Quemada (Capirotada with Burnt Orange Ice-Cream)