

# JAMES BEARD FOUNDATION

SPRING RESTAURANT WEEK 2019

INSPIRED BY 2019 MEXICAN CHEF JAMES BEARD  
SEMIFINALISTS FROM AROUND THE COUNTRY

## APPETIZER

### CARNE DE RES TAMALE

citrus, achiote, epazote

DAVID VARGAS • VIDA CANTINA • PORTSMOUTH, NH

### CEVICHE DE SALMON

cucumber, agua chile, serrano pepper, avocado

ALEJANDRO CRUZ • NOVO MODERN LATIN TABLE • EUGENE, OR

### HIBISCUS + BEETS

Lemon cream, gold beets, hibiscus blossoms,  
red beet + hibiscus broth

VICTOR PARRA GONZALEZ • LAS PUERTAS • BUFFALO, NY

## ENTRÉE

### TRADITIONAL LAMB BARBACOA TACOS

white onion, cilantro, serrano

CHRISTINA MARTINEZ • SOUTH PHILLY BARBACOA • PHILADELPHIA, PA

### MOLE DE PIAXTLA

vernon family chicken, raisin mole, spanish rice

COSME AGULIAR • CASA ENRIQUE • LONG ISLAND CITY, NY

### CHILES EN NOGADA

roasted poblano, apple, pear, apricot, pecans,  
almond cream, cilantro, queso fresco, pomegranate

SILVANA SALCIDO ESPARZA • BARRIO CAFE • PHOENIX, AZ

### NEW ENGLAND STYLE CHOWDER

shallots, celery, carrots, potatoes, serrano,  
tabasco vinaigrette

OSCAR DIAZ • THE CORTEZ • RALEIGH, NC

## DESSERT

### PALANQUETA

served with chocolate ice cream

GABRIELA CÁMARA • CALA • SAN FRANCISCO, CA

### FLAN DE QUESO

DIANA DAVILA • MI TOCAYA ANTOJERA • CHICAGO, IL