**FCC Culinary Tribute Dinner Series**

**April 17th, 2021**

**“A Tribute to the World Renowned Best Chefs”**

**Featuring Chef Enrique Olvera**

Considered one of the main promoters of Mexican gastronomy, Chef Olvera builds bridges with the ancestral ingredients and techniques of regional cuisines. His commitment has been to give a primary value to the soil and the conservation of diversity. These factors are all related to taste, human beings, and the conservation of the environment we all share in this world.

Chef Olvera has evolved his culinary career in the past eight years with ten restaurants now under his belt and two cook books reaching record levels. We are featuring dishes from Chef Olvera’s cookbook

“Mexico From the Inside Out” because of the diversity, simplicity, and cultural inspirations that we as Chefs use to build who we are as well in this vast culinary canvas.

**“From the Street of Huasteca”**

*Bocol Huasteco*

Corn Masa, Pico De Gallo, Avocado, Chile Serrano, Baby Cilantro

**“The Spring Harvest of Mexico”**

*Mole de Verduras & Mole Verde*

Mole Amarillito, Grilled Eggplant, Broccoli Mole, Charred Romanesco,

Cauliflower, Brussels Sprout Petals, Alfalfa Sprouts, Chile Serrano, Marinated Artichoke

**“Mexican Heirloom Squash Consommé & Bergamot Citrus Sorbet”**

**“Mexico City Barbeque”**

*Barbacoa de Costilla de Res*

Braised Short Rib, Kale Chicharrón, Honey Fermented Banana Tamale, Toasted Wheat Esquites,

Epazote Puree, Queso Oreado, Bone Marrow Leek Confit, Smoked Chile & Cocoa Demi-Glace

**“The True ChocoTaco”**

*Taco de Chocolate*

Cocoa Tortilla, Chocolate Ganache, Mexican Vanilla Crème, Candied Cocoa Nibs, Shaved Macadamia Nut