

GOURMET DISCOVER: Tacos and Tequila Tasting



THURSDAY, JULY 31 | 6-8PM

Join us for a menu of unique and bold signature tacos.

Each is paired with a selection of tequilas, creating smooth yet complex flavor profiles. The evening is hosted by Tangata's Executive Chef Chris Brodeur and General Manager Thibaud Duccini.

Menu

Fried Lamb Belly Taco

Braised and fried lamb belly, harissa spiced slaw, corn tortilla

Cilantro and Cumin Shrimp Taco

Cumin and cilantro marinated Baja shrimp, chipotle crème, cotija cheese, corn tortilla

Slow Braised Short Rib Taco

Slow braised short rib, sweet chile garlic, sesame seeds, Napa Asian slaw, flour tortilla

Grilled Garlic Chicken Tacos

Grilled chicken, fried garlic chips, arugula leaves, flour tortilla

MEMBER \$35 | NON-MEMBERS \$40

MAKE YOUR RESERVATION | 714 550 0906

TANGATA
AT THE
BOWERS MUSEUM

