

QUEEN HEMP COMPANY

PRESENTS
CHEF EDWIN CRUZ FROM



An Extraordinary Culinary Experience
7 Delicious Courses with a Hemp Infusion

First Course

Seafood Paella
Impero Pinot Grigio

Music – Bambleo by Gipsy Kings

Second Course

Green Posole (chicken) with fresh seasonal vegetables
Hibiscus Sangria with fresh fruit (non-alcoholic)

Music – El Camino by Gipsy Kings (acoustic)

Third Course

Chimichurri Flank Steak grilled & seasoned with Hemp Rub
Malbec

Music – Buenos Tango Argentina

Fourth Course

Mini Mexican Triolojia Tacos

Blue Corn Tortilla with pork pastor, pickle onions & grilled pineapple

Yellow Corn Tortilla with marinated chicken with mango pico de gallo

White Corn Tortilla infused with achiote with vegan jackfruit carnitas

topped with citrus lime slaw

Juarrito with Mezcal in authentic clay cup

Music – Cancion del mariachi

Fifth Course

Gambas in Sweet Chorizo Sauce served over Rice Crisp
Filipino Mojo Rising or michelada beer from Pilot Brewery

Music - Carinosa

Sixth Course

Pasta Fettuccini a Alfredo Sauce with Truffle Carpaccio
Barolo Wine

Music – Rigoletto La Dona e Mobile by Pavorotti

Seventh Course

Mexican Flan

Prosecco Rose'

Friday, November 19, 2021

Cocktails: 5:30pm, Dinner Presentation: 6:30pm

Price: \$185 per person + gratuity

9524 Hebron Commerce Dr. Charlotte, NC 28273

Credit Card required to hold reservation.

Please call Trish Ellington at 305-401-8184
for reservations..