



# AGAVE SPIRITS DINNER

BY CHEF RICH PEREZ

WITH SPECIAL GUESTS JUSTIN LANE BRIGGS & JAKE CAHILL

## Ceviche Verde

yellowtail, cilantro-tomatillo purée, avocado crema,  
pickled shallot, chive oil, crispy tortilla

ATANASIO ORIGENES BLANCO TEQUILA  
SANZEKAN 'JAVIER' PAPALOTE MEZCAL

## Butter-Poached Lobster

ancho-orange adobo, brown butter, roasted corn

ALTO CANTO BLANCO TEQUILA  
TLAMATI ESPADILLA MEZCAL

## Charred Octopus al Pastor

housemade corn tortilla, guajillo-achiote-pineapple  
glaze, charred scallion salsa, lime zest

AMATITENA REPOSADO TEQUILA  
NUESTRA SOLEDAD 'LACHIGUI MIAHUATLAN' ESPADIN MEZCAL

## Red Chili Adobo Slow-Braised Pork Belly

piloncillo glaze, sweet potato purée, pickled chiles,  
hoja santa oil

VIVA MEXICO ANEJO TEQUILA  
EL JOLGORIO 'TEPEZTATE' MEZCAL

## Nixamalized Maize Custard

quince-apple-plum compote, chamomille-orange  
blossom syrup, pumpkin seeds, almond brittle

ESTANCIA RAICILLA PECHUGA

APRIL 8, 2026

7:00 PM

@ TEQUILA SUNRISE by H147

5 course dinner

9 agave spirits

\$150 pp\*

RSVP

WWW.TEQUILASUNRISENY.COM

914-400-2008

\*not incl. tax & gratuity

WITH THANKS TO OUR  
PARTNERS THIS EVENING

SCARSDALE  
WINE & SPIRITS

