



— TASTE THE HEAT OF —

Tanteo[®]

INFUSED 100% DE AGAVE TEQUILAS

WITH A 5 COURSE DINNER PAIRING
AT MARI LOS ANGELES

MONDAY, FEBRUARY 18TH & MONDAY, MARCH 18TH
7 PM • MARI GARDEN ROOM • \$95 PER PERSON

A collaboration between Mari Los Angeles,
Copper Lounge, and Tanteo Tequila.

Menu Created By:
Mari Los Angeles Chef • Brian Bellicourt
Pastry Chef • Gail Romulo
Copper Lounge Bar Manager • Scott Allen

Limited seats available for this intimate dinner experience.
Please e-mail marilosangeles@ihg.com to secure your reservations.



INTERCONTINENTAL[®]
LOS ANGELES CENTURY CITY
at Beverly Hills

DINNER

Tanteo[®]
INFUSED 100% DE AGAVE TEQUILAS

PAIRING

JALAPEÑO MARGARITA

KOMBU CURED BLACK COD “CEVICHE”

Leche de Tigre Granita | Avocado | Red Onion | Cucumber
Cara Cara Oranges | Black Cod Skin Chicharon | Grey Sea Salt

JASMINE TEA SMOKED HAMACHI CRUDO

Asian Pear | Habañero Oil | Fresno Chiles
Blood Orange Vinaigrette | Sea Beans | Yuzu Tobiko

MANGO/PINEAPPLE HABAÑERO MARGARITA

HIBISCUS MARGARITA SORBET

CHARRED TEQUILA BRAISED OCTOPUS

Mole Rojo | Tequila-Lime Onions | Cilantro Oil
Blistered Cherry Tomaotes | Confit Fingerling Potatoes | Toasted Pepitas

CHIPOTLE AND DARK CHOCOLATE MOLE MARTINI

AJI PANCA BEEF CHEEKS

Kabocha Squash Puree | Burnt Baby Carrots
Charred Broccolini | Aji-Panca Demi Glace

A SAMPLING OF TANTEO

BORRACHO TRES LECHE CAKE

mari
los angeles