

Epazote Specialty Dinner

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Epazote Kitchen & Cocktails, the new dining concept at the Hilton Tucson El Conquistador Golf & Tennis Resort, has announced its second specialty dinner. The dinner, held at the restaurant on April 17, will highlight Southern Arizona's Dos Cabezas WineWorks.



Epazote Kitchen & Cocktails created the series of specialty dining events in order to bring light to local purveyors of food and wine. Each specialty dinner focuses on a particular conveyor. The second dinner will concentrate solely on the family-owned Dos Cabezas WineWorks.

For \$49 per person, guests can enjoy a meal made up of four prix-fixe courses of locally sourced ingredients. Each course will be paired with a matching wine from Dos Cabezas WineWorks. The first course features chilled chayote soup with a corn and Machengo hush puppy and citrus apple crema. The course will be paired with Dos Cabezas Pink- a tart wine blend of Garnacha and Monastrell grapes.

The second course will feature a lump crab and heirloom tomato stack with Dos Cabezas Meskeoli. This unique wine is a blend of all seven white grapes grown at the Cimarron Vineyard. The third course, and main treat, will feature garden herb crusted Berkshire pork tenderloin with whipped yellow beets, lemonwood smoked Parmesan tuile, and prickly pear gastrique. This delicious main course will pair with Dos Cabezas Red.

Dessert will be an apricot chocolate torte with raspberry chocolate cream and citrus wafer apricot glaze along with Dos Cabezas Boxcar, a dessert wine unique to Arizona. As if the mouth-watering courses and unique wines are not enough to entice you, Winemakers from Dos Cabezas WineWorks will also be present to welcome and mingle with guests.

Reservations are required for the dinner. May and June Specialty Dinners are soon to be announced.

www.epazotekitchen.com.

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