

## Epazote Summer Dinner

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Epazote Kitchen & Cocktails, the new and delicious dining concept at the Hilton Tucson El Conquistador Golf & Tennis Resort, is cooking up a fun and tasty way for you to beat the heat this summer.



Tucson will come alive May 28 through August 29 for those who stay and brave the heat. Instead of hassling with cooking and cleaning at home, join Epazote for their new Summer Dinner for Two.

The three-course dinner for two will feature locally sourced ingredients, something that Epazote is very passionate about. For only \$39 per couple, guests will enjoy a special pre-fixe menu featuring an appetizer, entrée for each guest, and a dessert to share.

Appetizers like the Nimbus Beer-battered zucchini fries with chipotle ranch or flaked red trout tostadas with Willcox pico de gallo and lime crema will start your meal off right. Guests will then move on to the incredibly unique and divine entrée menu with offerings like roasted pork tenderloin with coconut jasmine rice and tequila spiked mushroom, chili dusted salmon, and a big bison burger with red onion jam. For a gold-medal finish, couples can share a dessert like strawberry tres leches with whipped cream and caramel, or a blueberry panna cotta with cinnamon tortilla. With so many choices, couples can indulge in the summer dinner each week and sample something new.

Spice up your evening with some of Epazote's signature cocktails. A prickly pear margarita, sangria, or pomegranate punch will cool you off at the end of a warm summer day. Epazote also features locally brewed Four Peaks, Nimbus, and Grand Canyon Brewing Companies beers. Drinks are an additional cost.

The summer menu is available along with the regular menu throughout summer. Forget the stress of cooking dinner, and make a reservation at Epazote today!

[www.epazotekitchen.com](http://www.epazotekitchen.com).