

Mayan Traditions, New Interpretations

Sunday, February 25, 2024 at 5:00 p.m. for eight (8) guests
Located in the Catalina Foothills

STARTER

Papaya, mango, watermelon with avocado with cinnamon chips

ENTRÉE

Memelas (Mayan corn cakes with salsa)
Mole Negro o Pipian (stewed chicken in a sauce of chili and dark chocolate or a sauce of seeds of pumpkin, sesame and peanuts)
Nopales con Calabasas (prickly pear pads with squash)
Frijoles Negras (black beans)

DESSERT

Coconut Flan, Chocolate Mini-Cupcakes
Mexican liquors
Café decaffeinated

WINE and DRINKS

Oaxacan old fashioned cocktails and Arizona wines

*An evening honoring 100 years of the Tucson Museum of Art patrons
who have supported Art of the Americas, Ancient and Modern*

Catered by

Karichimaka

Hosted by

Susan Stone Hayes

