



MENU ~ 23rd Annual Taste of Howell Mountain 2018

CROSSROAD CHICKEN FOOD TRUCK

Chicken and Mozzarella Sliders: Wood Oven Roasted Mary's Free Range Chicken and Fresh Mozzarella with Lemon-Basil Aioli and Arugula on an ABC Potato Bun

Crossroad Chicken Larb Gai Salad: with Fresh Peanut and Mint Slaw in a Lettuce Cup

Black Bean Tostadas: Rancho Gordo Heirloom Black (Midnight) Beans, Spicy Aioli Cotija Cheese, Cilantro-Lime Slaw and Oaxacan Crema

Cherry Braised Pork Polenta Bowl: with Toasted Almonds, Market Stone Fruit Slaw and Calabrian Chile Aioli

Dessert Served in Live Auction Tent: Brownie Bite Trio: Butterscotch Chip, Flourless Special Dark and Almond Coconut

RING OF FIRE FOOD TRUCK

Brick Oven Pizzas: Margherita; Pepperoni; Smoked Prosciutto; The Holy Mole; Wild Mushroom and Olive

BBQ Ribs: slow smoked and organic rancho gordo cowboy beans

Dessert Served in Live Auction Tent: mini Mexican chocolate cupcakes

TACO ADDICTION FOOD TRUCK

Charbroiled top sirloin Poblano Steak tacos: Salt and pepper charbroiled top sirloin steak, embraced with a soft mild roasted poblano pepper, roma tomato, caramelized onion and a touch of fresh cilantro,

Cochinita Pibil tacos: This traditional pork dish from Yucatan, is marinated with anato, fresh citrus juice, cumin, oregano, cinnamon slow braised wrapped on banana leaves, garnished with red pickle onion

Pollo con Rajas tacos: seared chicken, creamy Roasted corn and poblano pepper sauce, onion , garnished with fresh cilantro

Dessert Served in Live Auction Tent: Choco Flan traditional 2 layer cake of chocolate and coconut flan, caramel sauce