

Celebrating Our Seventeenth Year
Academy Of Culinary Professionals
Conceived & Created By Doris Crandall & James Woodin
AND
Francisco, Cisco and Linda Perez
2016-2017 OWNER/ENTREPRENEUR OF THE YEAR
Awarded By Southern California Restaurant Writers
Cordially Invite You To



LUNA MODERN MEXICAN KITCHEN

980 Montecito Drive, Corona

Sunday, July 23rd, 2017

No-Host HAPPY HOUR Cocktail Reception 5PM-6PM

Dinner Seating & Service 6:00PM

Eight Course Feast

Canton Royal

Domaine de Canton Royal Ginger Liqueur & Champagne

Served In A Glass Flute
Lemon Peel Garnish
Fresh Lime Juice

FIRECRACKER MEXICAN SHRIMP

Jumbo Shrimp In A Spiced Coconut Tempura
With Chipotle Orange Marmalade

Luna dç salmon
Tostadita With House Cured Tequila Salmon
Chipotle Crema Ranchera
Lettuce---Pickled Onions
Aged Cotija Cheese
Smoked Chile De Arbol Salsa

FIESTA NACHOS

Corn Tortilla Chips With Espazote Black Beans
Melted Cheese---Sour Cream---Salsa Fresca
Grilled Chicken---Grilled Steak

Chillçd hass avocado soup
Creamy & Refreshing
With Blue Corn Chips

Mini choppçd salad
Chopped Iceberg Lettuce
Avocado---Pico De Gallo---Jicama---Oaxaca Cheese
Roasted Peppers---Epazote Black Beans
Cucumbers---Corn
Champagne Citrus Vinaigrette

El pepino margarita
Maestro Dobel Diamond Tequila
Luna Signature Organic Margarita Mix
Fresh Cucumbers---Cilantro---Jalapenos

Cabo roll

Sautéed Mexican White Prawns
Blended Cheeses---Fresh Avocado
Pico De Gallo---Cabbage Kim Chi
Chipotle Pepper Aioli Dipping Sauce

Carné asada enchiladas
Two Adobo Steak Enchiladas
Topped With Mild Ranchero Sauce
Aged Cotija Cheese---Pico De Gallo
Crema Ranchera

Envueltos de crispy sweet banana
Bananas Wrapped In A Cinnamon Flour Tortilla
Topped With Espresso Piloncillo Chocolate Sauce

MEZCAL CAFÉ DE OYA

Summer Casual Apparel

For reservations contact us:
culinarypros@sbcglobal.net

or

A.O.C.P.

P.O. Box 18911

Anaheim Hills, 92817-8911

