

TAURO

CARRETERA FEDERAL CANCÚN

KM 298

MAYAKOBA

TUESDAY 20, 2022

TABLE SERVICE

-TABLE SERVICE PARKER ROLLS AND BUTTER WITH MADON SALT-

CRUDITES DISPLAY

-SIGNATURE DISPLAY FROM TAURO- ORGANIC VEGETABLES AND DIPS

-COOKED VEGETABLES: RAINBOW CARROT, COLIFLOWER, BROCCOLI, BRUSSELLE SPROUTS,
GREEN BEANS, AND ZUCCHINIS.

-RAW VEGETABLES: CAMBRAY ONION, JÍCAMA, CARROT, CELERY, RADISH

-PICKLED: KOSHER PICKLES, KALAMATAS OLIVES, GREEN OLIVES, ARTICHOKE,
PEPPERONCINI CHILIS, HARD BOILED EGGS

-DIPS: ARUGULA MAYONNAISE, DILL CREAM, TARTARA MAYO

SALAD BUFFET

GERMAN POTATO SALAD

-CAMBRAY POTATOES, RED ONION, MUSTARD, MAYONNAISE, CORNICHONS, PEARL ONION,
GREEN OLIVES, EVOO, PARSLET, CIBOULETTE, HARD BOILED EGG-

WEDGE SALAD

-ROMAINE LETTUCE, BLUE CHEESE DRESSING, CIBOULETTE, CRISPY SMOKED BACON,
CHERRY TOMATOES-

ARUGULA AND PARMEGIANO CHEESE

-EVOO, LEMON, MARINATED DRIED TOMATOES-

SOUP

ONION CREAM SOUP

-CROUTONS AND GRANNA PADANO-

SIDES

MAC AND CHESSE

-GRATED WITH SELECTION OF CHEESE, THYME AND GARLIC-

BRUSSELS SPROUT WITH SERRANO HAM

-SHALOTS AND WHITE WINE -

ORANGE GLAZED CARROTS

-CORIANDER AND RAISINS-

SARDALAISE POTATOES

-GRILLED WITH ONION, DUCK FAT AND THYME-

PROTEINS

FLORENTINE CHICKEN BREAST

-SPINACH CREAM-

DARK BEER PORK LOIN

-STOUT BEER GRAVY, PRUNES-

BACON FILET MIGNON

-SOBRE RAGOUT DE CHICHAROS-

POSTRES

NON FLOUR CHOCOLATE CAKE

- AMARENA CHERRY-

GOLD CHOCOLATE FLAN

-RUM CARAMEL SAUCE -

KEY LIME PIE

-BURNT MERINGUE-

TAURO

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MAYAKOBA

WEDNESDAY 21, 2022

TABLE SERVICE

-TABLE SERVICE PARKER ROLLS AND BUTTER WITH MADON SALT-

CRUDITES DISPLAY

-SIGNATURE DISPLAY FROM TAURO- ORGANIC VEGETABLES AND DIPS

-COOKED VEGETABLES: RAINBOW CARROT, COLIFLOWER, BROCCOLI, BRUSSELLE SPROUTS,
GREEN BEANS, AND ZUCCHINNIS.

-RAW VEGETABLES: CAMBRAY ONION, JÍCAMA, CARROT, CELERY, RADISH

-PICKLED: KOSHER PICKLES, KALAMATAS OLIVES, GREEN OLIVES, ARTICHOKE,
PEPPERONCINI CHILIS, HARD EGGS

-DIPS: ARUGULA MAYONNAISE, DILL CREAM, TARTARA MAYO

BUFFET DE ENSALADAS

CRIELLE POTATOES WITH RUSTIC MUSTARD

-CAPERS, TARRAGON VINAGER AND FRESH TARRAGON, CIBOULETTE, PEARL ONIONS-

FRISSE Y BACON

-SHALOTS, CIBOULETTE, BALSAMIC DRESSING, RADISH AND CHINESE PEAS-

WALDORF

-CELERY, GRANNY SMITH APPLE, RED ONION, PARSLEY, MAYONNAISE, DJON MUSTARD,
NUTS, GRAPES, APPLE VINEGAR-

SOUP

ASPARRAGUS CREAM

-SOUR CREAM AND CROUTONS-

SIDES

MAC AND CHESSE AND MUSHROOMS

-GRATED WITH SELECTION OF CHEESE, THYME AND GARLIC-

GREEN BEANS AND BACON

-CHICKEN GRAVY-

ANGLAISE SEASONAL VEGETABLES

-OLIVE OIL-

POTATO MOUSELINE

-CREAM AND BUTTER-

PROTEINS

CHICKEN BREAST IN MUSHROOM CREAM AND CHARDONNAY

PORK BELLY

-GLAZED APPLE WITH CALVADOS-

NEW YORK ON SEA SALT AND PEPPER CRUST

-GRAVY-

POSTRES

BANOFFE CHEESECAKE

CREME BRULEE

AFOGATO

TAURO

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MAYAKOBA

THURSDAY 22, 2022

TABLE SERVICE

-TABLE SERVICE PARKER ROLLS AND BUTTER WITH MADON SALT-

CRUDITES DISPLAY

-SIGNATURE DISPLAY FROM TAURO-ORGANIC VEGETABLES AND DIPS

-COOKED VEGETABLES: RAINBOW CARROT, COLIFLOWER, BROCCOLI, BRUSSELLE SPROUTS,
GREEN BEANS, AND ZUCCHINNIS.

-RAW VEGETABLES: CAMBRAY ONION, JÍCAMA, CARROT, CELERY, RADISH

-PICKLED: KOSHER PICKLES, KALAMATAS OLIVES, GREEN OLIVES, ARTICHOKE,
PEPPERONCINI CHILIS, HARD EGGS

-DIPS: ARUGULA MAYONNAISE, DILL CREAM, TARTARA MAYO

SALAD BUFFET

FONDANT SALAD WITH POTATO AND SMOKED SALMON

-PEAS, RED ONION, CARROT, MAYONNAISE-

SPINACH AND KALE

-PICKLED GOLDEN RAISINS, GRANNY SMITH APPLE, TOASTED PUMPKIN SEEDS, OLIVE OIL-

COLESLAW

-CABBAGE, RED ONION, GINGER, CARROT, ASIAN PEAR, CILANTRO, TABASCO SAUCE, APPLE
VINEGAR, OLIVE OIL-

SOUP

CAPER AND TRUFFLE CREAM

-FRIED ONION, SOUR CREAM-

GUARNICIONES

MAC AND CHESSE AND CHIPOTLE

-GRATED WITH SELECTION OF CHEESE, THYME AND GARLIC-

CREAMY SPINACH

-NUTMEG -

GRATED COLIFLOWER

-MORNAY SAUCE-

CHILI BROCCOLI

-FRIED GUAJILLO, CONFIT GARLIC, OLIVE OIL-

PROTEINS

FLORENTINE CHICKEN BREAST

-SPINACH CREAM-

BABIE BACK PORK RIBS BBQ

-KENTUCKY BBQ SAUCE -

ROAST BEEF

-MUSTARD CRUST AND GREEN PEPPER SAUCE WITH COGNAC-

DESSERTS

ETON MESS

-BERRIES AND WHIPPED CREAM-

MANGO AND COCONUT PAVLOVA

-BAKED MERINGUE-

COFFEE OPERA

-ALMOND JIOCONDE SPONGE-