



APRIL 9, 2026

**Latin Street Kitchen:
A Walk Through Vibrant Streets,
Fire-Kissed Flavors, and Late-Night Bites**

FIRST COURSE

ELOTE TOSTADA – Crispy Corn Tostada, Black Bean Purée,
Roasted Street Corn Salad, Cotija Cheese, Chili Lime Crema,
Cilantro

SECOND COURSE

WATERMELON TAJÍN SALAD – Cucumber, Avocado,
Queso Fresco, Toasted Pepitas, Arugula, Lime Vinaigrette,
Fresh Mint

INTERMEZZO

MANGO CHILI SORBET – Chamoy

ENTREE

GRILLED CARNE ASADA – Cilantro Lime Rice, Charred Peppers &
Onions, Avocado Crema, Chimichurri

DESSERT COURSE

CINNAMON SUGAR CHURROS – Mexican Chocolate,
Dulce de Leche, Vanilla Bean Ice Cream

MENU & RECIPIES BY CHEF MARIAH SCOTT
EXECUTED BY HCC CULINARY ARTS STUDENTS
SPRING 2026

