

Scholar's Dining Room Taco Truck Night

\$55 + tax

1ST COURSE

Stuffed Jalapenos
with House Smoked Bacon

2ND COURSE

Deep Sea Scallop Ceviche
*with Lime, Red Onion, Chiles,
Tomatoes, Cilantro, Cucumber*

or

Chicken Tortilla Soup
*with Fried Tortillas, Avocado, Cheddar
Cheese*

MAIN

Your Choice of 3 Tacos:

63 Acres Carne Asada
Salsa Matcha, Pickled Red Onions

Rosstown Chicken Mole
Pickled Red Onions, Salsa Verde

Camaron (Deep Fried Prawn)
*Avocado Crema, Charred Pineapple
Salsa*

DESSERT

Deep Fried Vanilla Bean Ice Cream
with Toasted Coconut

or

Fried Churros
with Dark Chocolate Sauce



Scholar's Dining Room

Fun Facts!

Jalapeno peppers are named after a city. The name comes from Xalapa (Xalapa), Veracruz, Mexico, where the pepper was traditionally cultivated.

63 Acres Farm is in B.C. and specializes in grass-fed beef (better for the environment) and is a partnership between small ranchers.

Mole isn't just one sauce. Mexico has many regional varieties of mole, with different combinations of chiles, spices, nuts, seeds, fruits and sometimes chocolate.

Traditional corn tortillas are often made using nixtamalization, an ancient process that involves soaking and cooking corn in an alkaline solution. It improves the nutritional value of the corn and makes it easier to grind into masa.

Rosstown Farms are located in the Fraser Valley and do not use growth hormones in their natural chicken.

Churros: Their ridged shape isn't just for looks-it creates more surface area for crisping and holding sauce.

