

PARRILLA DEL DRAGÓN

The Dragon's Table

AN INTIMATE DINNER EXPERIENCE

Farm to table, fusion influenced. Every ingredient sourced from farms across Minnesota, local, seasonal, and fresh. Traditional Hispanic cuisine prepared with French technique and heart, brought to your home.

The Dragon's Table is an intimate dinner experience designed to take place in the comfort of your own home. Every ingredient we bring is sourced from farms across Minnesota, from the meats and vegetables to the wine, all local, all fresh, and always following the rhythms of the season.

With a minimum of eight guests at \$200 per person, you and your guests will enjoy a curated four-course dinner consisting of two appetizers, two entrées, and one dessert. Personalized menus are always welcomed. This evening is about you and your guests, and we take every allergy and dietary restriction seriously so that everyone at your table can enjoy the experience without worry.

Our team will arrive and set up your space and kitchen at least three hours before dinner. This ensures every dish is prepared at its peak quality and that your setting is beautiful and ready to receive your guests. The dinner itself unfolds over two to three hours, depending on your guest count. We never charge for overtime. This is a personalized experience, and we move at your pace.

Our food is local, seasonal, and deeply rooted in traditional Hispanic flavors, prepared with careful detail, heart, and influence from around the world. Every dish follows classical French technique and is crafted to be extraordinary in every way.

PLEASE NOTE

Access to your home kitchen is required for us to operate. If your space has any limitations or special considerations, please let us know at the time of booking so we can make the proper arrangements together.

APPETIZERS



Peruvian Ceviche

Market

Cod and shrimp ceviche accompanied by aji limo leche de tigre, crunchy maize, roasted sweet potato, cilantro, dill, fresh lime, avocado purée, and jalapeño. Served with house-made tortilla chips.

Tostada de Tinga

Market

House-made tostada topped with traditional tinga and caramelized onions. Accompanied by pickled radish, crisp iceberg lettuce, queso cotija, and Mexican sour cream.

Arugula Moon Salad

Market

Fresh arugula with blueberry vinaigrette, Moon Drop grapes, roasted red beets, Honeycrisp apples, goat cheese, spicy caramelized pecan crumbles, and sunflower seeds.

Camarones Zarandeados

Market

Jumbo shrimp marinated in guajillo, stone mustard, and chipotle, rich and spicy. Charred and finished with fresh lemon zest.

Elote y Aguacate

Market

Whole avocados topped with charred corn, pickled red onions, radish, micro cilantro, lime zest, and salsa macha.

Aguachile

Market

Shrimp marinated in fresh lime and jalapeño juices, topped with red onions, thin-sliced cucumbers, and avocado. Served alongside house-made lemon aioli and chips.

ENTRÉES



Pollo de Chile Poblano**Market**

Well-seasoned bone-in roasted chicken thigh topped with a creamy poblano pepper sauce, roasted corn, and sautéed onions. Accompanied by herb butter rice and fresh tortillas.

Mole Poblano y Oaxaqueño**Market**

Rich, sweet, and spicy dark mole over a well-seasoned bone-in roasted chicken thigh. Paired with red Mexican-style rice, queso fresco, and fresh tortillas.

Arrachera con Chimichurri**Market**

Grilled flank steak topped with chimichurri, stone mustard and dill beurre blanc, crispy leeks and onion. Served over roasted broccolini and savory yuca purée.

Salmón al Plancha**Market**

Pan-seared salmon over sautéed Minnesota sweet corn, poblano peppers, and onion, drenched in creamy chipotle sauce. Garnished with pickled red onion, fresh radish, and matcha sauce. Served with herbed butter rice.

Chile Relleno en Nogada**Market**

Roasted poblano pepper stuffed with Oaxaca cheese and ground lamb, wrapped in fluffy egg whites and pan fried to golden perfection. Topped with walnut cream sauce and pomegranate. Served with cilantro rice and fresh tortillas.

Camarones Fritos**Market**

Jumbo shrimp coated in cornstarch, spices, and herbs, pan fried with onions and peppers. Served with red rice and sopa fría.

Pulpo al Pastor

Market

Octopus boiled then marinated al pastor style, charred and served with pan fried plantain, avocado salsa, roasted garlic, and charred red onion.

Molcajete

Market

Roasted tomato salsa, roasted onions, roasted jalapeño, grilled nopales, 4 jumbo shrimp, 4 costillas de res, 3 cecinas, Oaxaca cheese, chorizo, and longaniza — all served in a traditional molcajete. Accompanied by herbed rice and fresh tortillas.

Chuletas Adobo al Horno

Market

Well-seasoned thick cut pork chops marinated in adobo sauce, baked until tender. Served with roasted Yukon potatoes and arroz con gandules.

T O F I N I S H
D E S S E R T S



Choco Flan

Market

Dark chocolate cake crowned with silky flan, finished with rompopo and a warm caramel drizzle.

Sopapilla Cheesecake

Market

Sweet cream cheese filling nestled between layers of flaky crescent dough, served over a fresh raspberry purée.

Tres Leches Mocha Cake

Market

Classic tres leches with a mocha twist, topped with fluffy Kahlúa whipped cream, fresh berries, and delicate chocolate shavings.

Molten Chocolate Cake

Market

Warm, decadent molten chocolate cake served alongside butternut squash ice cream.

Brûlée Banana Bread

Market

Fresh banana bread served alongside crunchy honey oats topped with a scoop of vanilla bean ice cream, finished with caramelized brûléed banana.

The Dragon's Table · Parrilla del Dragón

*All ingredients sourced from Minnesota farms · Seasonal menus vary · Allergies & dietary restrictions always accommodated **Consumer Advisory:** Some items on this menu are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any dietary concerns prior to your dinner.*