



LA HACIENDA

by richard sandoval

PRIVATE DINING MENU

2021/22

| *rooted in tradition, driven by imagination.*



LA HACIENDA
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**EXPERIENCE ONE OF SCOTTSDALE'S
#1 MEXICAN RESTAURANTS**

In collaboration with Executive Chef Forest Hamrick, the vibrant flavors and ingredients of Mexico are brought to life and into the culinary forefront at La Hacienda.

Combining the bold taste of classic Mexican cuisine with timeless European cooking techniques, La Hacienda evokes the sights, sounds and smells of a traditional Mexican kitchen. You'll feel right at home dining in our warm casita or on the patio under the stars.

Let our resident tequila goddess enlighten you with one of 240 labels of tequila. Begin your culinary adventure with our signature guacamole crafted table-side and end on a sweet note with our famous flaming coffee presentation. We welcome you as family and invite you to savor in our history and experience fresh bold flavors of our ingredients.

Salud!



LOCATION

FAIRMONT SCOTTSDALE PRINCESS
7575 E PRINCESS DR
SCOTTSDALE, AZ 85255
TEL: 480.585.2684

CELEBRITY CHEF
RICHARD SANDOVAL

EXECUTIVE CHEF
FOREST HAMRICK

GENERAL MANAGER
MILJAN VIDOVIC

EVENTS PHONE: 480.585.2684



**TRAY PASSED OR
STATIONARY RECEPTION APPETIZERS**

Selection of three | \$15 per half hour per person
Selection of five | \$25 per half hour per person
Plus tax (8.05%) & taxable service charge (24%)

COLD ITEMS

MINI TOSTADAS Crab salpicon, guacamole, chipotle mayonnaise

BLOODY MARIA Zesty tomato juice shots, roca patron blanco, shrimp, octopus, clams, cucumber, pico de gallo

ALAMBRE Baby beet skewers, grilled panela cheese, Serrano balsamic syrup, candied walnut

PLANTAIN TAQUITOS Crispy plantain shell, smoked chicken salad, pickled chiles

HOT ITEMS

MOLETTES Open-faced crostini, beans cheese, beef barbacoa, salsa verde

ELOTE Mexican style corn on the cob, chile mayo, tajin, cotija

CHIMICHANGA Gulf shrimp, pico de gallo, crispy flour tortilla, salsa roja, guacamole taquera

BAJA TACOS Crispy fish, cabbage slaw, pickled chile tartar, tapatio

LA HACIENDA'S AWARD-WINNING SKIRT STEAK MINI TACOS (featured at the Arizona Taco Festival) Flour tortilla, skirt steak, salsa molcajete, avocado, cactus pico de gallo

QUESADILLA DE CALABACITAS Corn masa turnovers, zucchini, squash, corn, salsa molcajete

FLAUTAS Crispy corn tortilla, shredded chicken, salsa chipotle, crema, avocado

EMPANADAS DE CHORIZO CON PAPA Housemade chorizo, Yukon gold potato, salsa verde, crema, cotija

ENHANCEMENT

Add guacamole \$6 per person



JUAN SORIANO PLATED DINNER

\$75 per person plus tax (8.05%) & taxable service charge (24%)

FIRST COURSE

Ensalada de Lechugitas

Baby mixed greens, cranberries, candied walnuts, goat cheese, apple Serrano vinaigrette

SECOND COURSE

(choice of)

Pechuga a la Poblana

Roasted chicken breast, salsa poblano, white rice, calabacitas

Costilla de Res

Braised short rib, crema mashed potato, baby carrot, heirloom tomato, mole rojo

Salmon Adobado

Adobo marinated Atlantic salmon, quinoa a la mexicana, chipotle sauce, mango salsa

THIRD COURSE

(choice of)

Caramel Stuffed Churros *Chocolate sauce*

Goat Milk & Honey Flan *Citrus sponge cake and tres leches jus*

ENHANCEMENT

Add guacamole \$6 per person



OCTAVIO PAZ PLATED DINNER

\$89 per person plus tax (8.05%) & taxable service charge (24%)

FIRST COURSE

Ensalada de Lechugitas

Baby mixed greens, cranberries, candied walnuts, goat cheese, apple Serrano vinaigrette

SECOND COURSE

(choice of)

Pechuga a la Poblana

Roasted chicken breast, salsa poblano, white rice, calabacitas

Camarones en Crema de Chile Chipotle

Pan-roasted shrimp, chile chipotle cream, black bean gordita, rajas

Carne Asada

Grilled flat iron steak, chorizo con papa, corn pico de gallo, salsa molcajete

THIRD COURSE

(choice of)

Caramel Stuffed Churros *Chocolate sauce*

Goat Milk & Honey Flan *Citrus sponge cake and tres leches jus*

ENHANCEMENT

Add guacamole \$6 per person



RUFFINO TAMAYO PLATED DINNER

\$99 per person plus tax (8.05%) & taxable service charge (24%)

FIRST COURSE

Duo of Flauta and Quesadilla

Flauta - Crispy corn tortilla, shredded chicken, salsa chipotle, crema, avocado
Quesadilla - Shrimp, Oaxaca cheese, tomato-chipotle salsa

SECOND COURSE

Ensalada de Lechugitas

Baby mixed greens, cranberries, candied walnuts, goat cheese, apple Serrano vinaigrette

THIRD COURSE

(choice of)

Pechuga a la Poblana

Roasted chicken breast, salsa poblano, white rice, calabacitas

Camarones en Crema de Chile Poblano

Pan-roasted shrimp, chile poblano cream, black bean gordita, rajas

Filet a Parilla

Grilled coriander beef tenderloin, Oaxaca cheese enchiladas, pasilla demi

FOURTH COURSE

(choice of)

Caramel Stuffed Churros *Chocolate sauce*

Goat Milk & Honey Flan *Citrus sponge cake and tres leches jus*

Oaxacan Chocolate Cake *Black cherry compote and hazelnut mazapan*

ENHANCEMENT

Add guacamole \$6 per person



FAJITAS BUFFET DINNER

\$75 per person plus tax (8.05%) & taxable service charge (24%)

*Minimum of 40 guests; \$10.00++ surcharge/person for buffets of less than 40 guests
Only available with when Barbacoa Patio and/or North Room are reserved exclusively
for your group*

FROM THE GRILL

*Carne Asada
Pollo Asada*

FROM THE COMAL

Flour Tortillas

FROM THE BRICKS

*Refried Black Beans
Arroz a la Mexican*

SALSAS AND CONDIMENTS

*Guacamole
Cotija Cheese
Salsas: Salsa Verde, Morita, Pineapple and Molcajete
Pickled Onion
Cabbage
Crema
Limes*

DESSERT

Caramel Churros *Hot chocolate sauce*
Vanilla Honey Flan *Seasonal fruit*
Mexican Chocolate Natilla *Toasted pepitas*



TASTE OF LA HACIENDA BUFFET DINNER

\$99 per person plus tax (8.05%) & taxable service charge (24%)

*Minimum of 40 guests; \$10.00++ surcharge/person for buffets of less than 40 guests
Only available with when Barbacoa Patio and/or North Room are reserved exclusively
for your group*

FROM THE COMAL

Flour Tortillas

GUACAMOLE STATION

Fresh made guacamole and accompaniments

FROM THE CAZUELAS

Shrimp in Chipotle Sauce | Salmon a la Talha | Chicken in Poblano Cream

BARBACOA TACOS

Carne Asada | Chicken Braised in Salsa Verde | Adobo Roast Pork

FROM THE BRICKS

Roasted Zucchini and Squash | Refried Beans | Mexican Red Rice

SALSAS AND CONDIMENTS

*Salsas: Salsa Verde | Morita | Pineapple | Molcajete
Pickled Onion | Cabbage | Crema | Limes | Cotija Cheese*

DESSERT

Caramel Churros *Hot chocolate sauce*

Vanilla Honey Flan *Seasonal fruit*

Mexican Chocolate Natilla *Toasted pepitas*

Requires 2 Chef Attendants @ \$150.00++ each





RICHARD SANDOVAL

Richard Sandoval brings the vibrant flavors and ingredients of Mexico into the culinary spotlight at La Hacienda, combining the bold taste of classic Mexican cuisine with timeless European cooking techniques.

Sandoval's career as a chef and restaurateur includes serving as a culinary consultant, television personality, cookbook author and brand ambassador. Richard Sandoval Restaurants (RSR) is a leading international restaurant group with over 35 concepts. Known as the father of modern Mexican cuisine, he combines authentic Latin ingredients with international flavors and inventive techniques, creating new and unexpected dining experiences.



FOREST HAMRICK

"New Mexican cuisine is very Mexican, but with its own style. I've been to Mexico City to eat at some of the top upscale Mexican restaurants in the world and visit the mercados, or local markets, and am continuing my travels throughout Mexico to learn more about the culture and different cuisines from state to state, pueblo to pueblo."

A graduate of Scottsdale Culinary Institute with an Associates of Occupational Studies Degree in Culinary Arts and Science and Restaurant Management, Chef Hamrick started at the resort's three-meal restaurant, LV Bistro as Executive Chef and went on to run La Hacienda as Chef de Cuisine, winning the AAA Four-Diamond award three years running, and the 85255 Iron Chef Competition in 2006.