



Beef Medallions in Agavero Sauce

Main Course, Serves 8

Agavero Sauce:

235 ml./1 cup agavero or other tequila
100 ml./7 tbsp. heavy cream
250 g./18 tbsp. cold unsalted butter,
cut into small chunks
Salt and freshly ground pepper to taste

Vegetables:

500 g./18 oz. russet potatoes,
peeled and halved
150 ml./2/3 cup milk, warmed
75 g./5 tbsp. unsalted butter
Salt and freshly ground pepper to taste
16 large asparagus spears, trimmed
120 ml./1/2 cup olive oil
8 squash blossoms
8 cherry tomatoes
8 small fresh rosemary sprigs

Beef:

8 boneless strip steaks or
8 portions filet mignon
Salt and freshly ground pepper to taste

To Serve:

115 g./4 oz. plum tomatoes, diced
10 g./2/3 cup cilantro, finely chopped

For the Agavero Sauce:

- Place a heavy saucepan over medium-high heat until hot. Add the agavero liqueur; when hot, light the liqueur with a match. Simmer until the liqueur is reduced by one-half.
- Lower the heat to low and slowly whisk in the cream. Heat gently over low heat for 10 minutes. Remove from the heat and whisk in the butter one chunk at a time. Season to taste with salt and pepper. Keep warm.

For the Vegetables:

- Place the potatoes in a large pot and cover by 2.5 centimetres/1 inch with cold salted water. Bring to a boil over high heat; lower the heat and simmer, covered, until tender, about 20 minutes. Drain well and place in a food processor and process until smooth. Place back in the pan over low heat and add the warm milk and butter. Season with salt and ground pepper. Keep warm.
- Bring a pot of salted water to a boil. Place the asparagus in the boiling water and cook until just crisp, about 3 minutes. Let cool in ice water; drain and slice in half lengthwise.
- Heat all but 15 millilitres/1 tablespoon of the olive oil in a heavy skillet over medium heat until hot. Fry the squash blossoms in the olive oil for 2 minutes. Remove from the oil and drain on paper towels.
- Preheat the oven to 160 degrees C/325 degrees F. Toss the cherry tomatoes and the rosemary with the remaining 15 millilitres/1 tablespoon olive oil. Place the tomatoes and rosemary in an ovenproof dish and bake for 20 minutes.

For the Beef:

- Preheat a gas grill or prepare a charcoal fire. Season the beef with salt and pepper. Grill, turning once, until medium-rare or desired doneness.

To Serve:

- On the upper part of the serving plate, place a small, round mould and fill it with mashed potatoes. Remove the mould. Place the steak in the center of the plate and pour agavero sauce on the side. Spoon diced tomatoes and cilantro on the side. Reheat the asparagus and place 4 asparagus halves on the bottom half of the plate. Garnish with squash blossom, a cherry tomato and rosemary sprig.

Tequila Passion Fruit

Beverage, Serves 1

1 passion fruit
45 ml./1 1/2 oz. fresh lime juice
45 ml./1 1/2 oz. simple syrup
30 ml./1 oz. melon liqueur
30 ml./1 oz. tequila
60 ml./2 oz. crushed ice
Star fruit slice to garnish
Melon slice to garnish

- Peel and dice the passion fruit; place it in a blender with the lime juice, syrup, melon liqueur, tequila and crushed ice. Blend until smooth. Pour into a glass and decorate with a slice of star fruit and a slice of melon.



casual lobby bar, or the Sports & Tapas Fifth Avenue Bar. Los Continentes offers international cuisine in a casual setting open twenty-four hours a day; for more formal meals, the Wall Street Steakhouse prepares exceptional steaks and seafood.

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In the heart of the Valle business district, the most exclusive area in Monterrey, the Presidente InterContinental Monterrey is ideally located in this important industrial centre. Situated amidst extraordinary natural scenery, the city is close to the sheer stone faces in the Parque Ecologico Chipinque and the remarkable caverns of the Grutas de Garcia. In town, the Museo de Historia Mexicana, the Museo de Arte Contemporáneo, and El Museo del Vidrio are highlights. After shopping in the Galerías Valle Oriente Mall or enjoying the entertainment in the Barrio Antiguo, guests at the Presidente InterContinental Monterrey can relax with live entertainment in the