

## APERITIVOS

CHOICE OF

### KUMAMAMOTO OYSTERS <sup>GF</sup>

HABANERO & TOMATILLO MIGNONETTE |  
BLACK SEA SALT

### HEIRLOOM TOMATO

FRESH BURRATA | E.V.V.O | CRUSHED BLACK PEPPER

## ENTRANTES

CHOICE OF

### YELLOW TAIL "TIRADITO" <sup>GF</sup>

KUMQUAT "AGUACHILE" | CUCUMBER | CRISPY SCALLIONS |  
AVOCADO MOUSSE | EASTER EGG RADISH | RED JALAPEÑO

### ROASTED BONE MARROW <sup>GF</sup>

FRESH HERBS | LEMON ZEST | OYSTER MUSHROOMS |  
MICRO ARUGULA | WARM CORN TORTILLAS

### GRILLED OCTOPUS & CHICHARRON <sup>GF</sup>

FRISÉE | SHAVED RADISHES | CHILE GUAJILLO SAUCE |  
BLUE CORN TOASTADA

### CORALINE CHICORY & PERSIMON <sup>GF</sup> ENSALADA

SHAVED FENNEL | WALNUTS | DRIED CHERRIES |  
BACON MARMALADE | GOAT CHEESE |  
KIWI & EPAZOTE VINAIGRETTE

## PRINCIPALES

CHOICE OF

### BRANZINO AL GRILL <sup>GF</sup>

CHAYOTE ROOT PURÉE | ROASTED BABY CARROTS |  
GRILLED SERRANO & SCALLIONS | SALSA MACHA

### PAN ROASTED SEA BASS <sup>GF</sup>

FRISÉE & KUMQUAT SALAD | AL PASTOR SAUCE |  
AVOCADO LEAVES INFUSED PARSNIP PURÉE

### LOBSTER ENCHILADAS <sup>GF</sup>

LOBSTER & SHRIMP BISQUE |  
MANCHEGO & MONTEREY JACK CHEESE |  
TRUFFLE OIL INFUSED CREMINI MUSHROOMS |  
CREAMY TRUFFLE TOMATILLO SAUCE | CREMA

### BONE IN RIB EYE 14oz <sup>GF</sup>

ROASTED RADISHES | BABY TURNIPS | WATERCRESS |  
MOLCAJETE SALSA | CORN TORTILLAS

### ROASTED DUCK LEG <sup>GF</sup>

CHARRED GLAZED BROCCOLINI | ROASTED FIGS |  
YELLOW MOLE

### SQUASH BLOSSOM TACOS <sup>GF</sup>

ROASTED WILD MUSHROOMS | SHAVED RADISHES |  
PICKLED CARROTS | OAXACAN CHEESE | EPAZOTE PESTO |  
CHILE PASILLA SALSA | CORN TORTILLA

## POSTRES

CHOICE OF

### FLAN & BUNUELO

VANILLA BEAN FLAN | BERRY & MINT COULIS |  
SORBET | MEXICAN FRITTERS

### CHOCOLATE CRÈME POT <sup>GF</sup>

VAHLRONA CHOCOLATE | PATRON ESPRESSO COFFEE LIQUEUR |  
MARSHMALLOW S'MORE

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### MOËT & CHANDON | 75

CHAMPAGNE

**\$69 PER PERSON**

**TAX & GRATUITY NOT INCLUDED**

<sup>GF</sup> GLUTEN FREE

