

LONG FORM TASTING MENU

225 per person

135 for wine pairing

Ceviche

kampachi, octopus,
cucumber, apricot, citrus



Elote Soup

cotija, lime corn ash



Flor en Nogada

squash blossom, sweet plantain,
prickly pear, walnut cream sauce



Octopus Taco

crisoy Spanish octopus, hoja santa wrap



Lobster and Rajas

smoked poblano, local sweet corn



Braised Oxtail en Mole

mole de padre, house made
corn tortillas



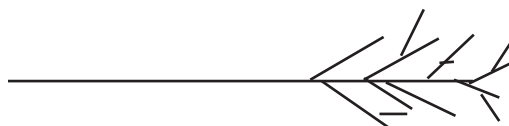
Corn Textures

sweet corn custard, aguachile sorbet,
corn shortbread, carbon powder



Chocolate Champurrado

single estate chocolate, masa,
cajeta, horchata ice cream



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness