

CHEF'S TASTING MENU

five courses | 45

beverage pairing | 30

*full table participation required



blue fin tostada, avocado mash, chili crisp, chapulines FN

raventós, de nit brut rose, penedès, spain 2022

enchilada potosina, queso de cincho, crema casera DG

ovum 'big salt' orange, colombia george, oregon 2024

masa cornbread, chicatana butter, caviar DFGN

marfa sotol cactus cocktail

duck, mole negro, arroz mexicano DN

gulfi cerasuolo di vittoria D.O.C.G .2024

buñuelo, vanilla custard, banana ice cream DG

lustau "los arcos" dry amontillado sherry, spain

