

maximo

CHEF'S TASTING MENU 49

beverage pairing 30

TUNA², TARTARE & SMOKED, TROUT ROE & MORITA F
raventós, brut rosé 'de nit' *penedès, spain 2023*

TAQUITO DE HUITLACOCHÉ, CREMA, BLACK GARLIC SALSA □G
delille cellars, 'chaleur blanc' columbia valley, wa 2024

MASA CORNBREAD, CHICATANA BUTTER, CAVIAR □FGN
mezcal, sotol, st. germain, lime

HANGER STEAK & TRUFFLE MOLE NEGRO, CIPOLLINI □N
brovia, dolcetto 'vignavillej' *piedmont, italy 2023*

CHOCOLATE CREMOSO, CAJETA, BLUE CORN, BIZCOCHO □GN
xela espresso, tequila, licor 43

Full table participation is required