

CHEF'S TASTING MENU

five courses | 45

beverage pairing | 30

*full table participation required



blue fin tuna tostada, watermelon, aguachile FN

raventós, de nit brut rose, penedès, spain 2022

mushroom chilorio infladita, queso fresco DN

tement, sauvignon blanc 'kalk & kreide' austria 2023

masa cornbread, chicatana butter, caviar DFGN

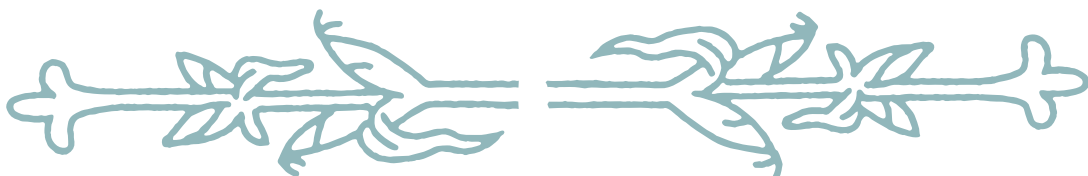
marfa sotol cactus cocktail

hanger steak, grilled texas peach, mole N

pax, gsm blend, mendocino county, ca 2021

buñuelo, vanilla custard, banana ice cream DG

uruapan charanda single agricole rum + paranubes añejo rum



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blue fin tuna tostada, watermelon, aguachile F N

non5, lemon marmalade & hibiscus

mushroom chilorio infladita, queso fresco D N

non3, toasted cinnamon & yuzu

masa cornbread, chicatana butter, caviar D F G N

non2, caramelised pear & kombu

hanger steak, grilled texas peach, mole N

non7, stewed cherry & coffee

buñuelo, vanilla custard, banana ice cream D G

non1, salted raspberry & chamomile

