

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

