



Tasting Menu

Six Courses • 102

Guacamole Buñuelo with Caviar

Tsar Nicoulai
White Sturgeon Caviar

32

Vesperado

Pineapple Guava Aguachile

Bluefin tuna, hamachi, pineapple guava,
cucumber, pear, cilantro

Bonete • Costas de Jalisco "Margarita de Tommy"

Beet Huarachito

Gold masa, pickled and smoked beets, pink mole,
lardo, chichatanas

Pajarote Guava Ponche • Milk Punch

Sea Urchin Tamalito de Maiz

Santa Barbara sea urchin, sweet corn tamal,
corn crema, Mexican vanilla oil, lacto-fermented freso

34

Alambique Serrano Besadiablos

Taco Gobernador

Rockfish, tempura shrimp, Nicasio Reserve,
poblano peppers

Lamata Ahl Mai Michelada

Caldo de frijoles

Rancho Gordo beans, beef cheek, lacto fermented
cabbage, confit apple

Prieto y Prieta Corn Whiskey

Barbacoa de Hidalgo

Lamb saddle, lamb shoulder, lamb tongue,
chickpeas

Ultramundo Lamparillo • Zona del Silencio

Pan de muerto

Pan de muerto filled with quince, chamomile and
milk ice cream, quince infusion

Mi Casa Extra Añejo • Maleza Cempasúchil

Wine or Espiritus de Mexico Pairing

84 • six pours

106 • eight pours



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Guacamole Buñuelo with Caviar

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White Sturgeon Caviar

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Tresparauno Blanc de Blanc Sparkling, Mexico NV

Pineapple Guava Aguachile

Bluefin tuna, hamachi, pineapple guava,
cucumber, pear, cilantro

Jolie-Laide Trousseau Gris 'Fanucchi-Wood Road', RR, Sonoma 2025

Beet Huarachito

Gold masa, pickled and smoked beets, pink mole,
lardo, chichatanas

Cuna De Tierra Nebbiolo Blend, Mexico 2022

Sea Urchin Tamalito de Maiz

Santa Barbara sea urchin, sweet corn tamal,
corn crema, Mexican vanilla oil, lacto-fermented freso

34

JJ Amarguito Bitter Citrus Wine, Mexico

Taco Gobernador

Rockfish, tempura shrimp, Nicasio Reserve,
poblano peppers

Garage Wine Co. 'Old Vine' Pale' Carinene Rose, Chile 2023

Caldo de frijoles

Rancho Gordo beans, beef cheek, lacto fermented
cabbage, confit apple

Lurton Araucano 'L'Atelier', Chile Pet-Nat 2024

Barbacoa de Hidalgo

Lamb saddle, lamb shoulder, lamb tongue,
chickpeas

Vik La Piu Belle Carmenere, Chachapool Valley, Chile 2022

Pan de muerto

Pan de muerto filled with quince, chamomile and
milk ice cream, quince infusion

Matthiason Sweet Vermouth No. 8, Napa Valley, CA

Wine or Espiritus de Mexico Pairing

84 • six pours

106 • eight pours

