



New Year's Eve

\$75 per person

Choose one from each course

First Course

Ostiones con tomatillo

Smoked oysters on the half shell with tomatillo granite and sunflower seed chiltates

Ceviche de hamachi con nopal asado

Chile-cured Japanese hamachi in a smoked cactus leche de tigre with tomato, epazote and crispy annatto amaranth

Aguachile de zanahoria

Scallop ceviche in a chilled, spicy carrot broth with cucumber, avocado and red onion

Ensalada de palmitos

Fresh Hamakua Farms hearts of palm, grapefruit, radish, cucumber, avocado and red cabbage with a papaya-grapefruit dressing

Second Course

"Chilaquiles" de erizo

Fresh hand-made tortilla chips with Oaxacan cheese and salsa verde, sea urchin, Spanish fried egg, garnished with sea urchin crema

Pozole de langosta

Butter poached Maine lobster, guajillo broth, Mexican hominy, crispy lobster and oregano

Ensalada de remolachas con berros

Roasted beet salad with a walnut pipián, epazote crema, pickled red onion and watercress

Coliflor fundido

Melted Chihuahua cheese with achiote spiced cauliflower, pickled mustard seeds, flambéed with tequila, served with hand-made corn tortillas

Third Course

Taco de carne asada

Norteño-style grilled beef short rib with heirloom refried pinto beans and ancho chiles on a flour tortilla

Taco de calabaza

Sautéed picadillo of winter squash, pecans and apples, served with a tomato chile arbol salsa on a house-made corn tortilla

Taco de atún con mole Poblano

Seared cacao and chile-cured tuna with mole aioli and epazote, on a house-made mole-infused corn tortilla

Taco de mollejas estilo Atpatzingan

Crispy sweetbreads in a spicy guajillo-tomato suace, with avocado and cilantro on a house-made corn tortilla

Fourth Course

Pierna de pato con camote

Confit duck leg with sweet potato, habanero, Granny Smith apples, guajillo and spiced pecans

Sopa de huitlacoche

Seared wild mushrooms, tomatillo salsa, epazote and leeks, served in a huitlacoche broth

Costilla de cordero

Crispy achiote lamb ribs with mole verde crema, radish and watercress

Cordoniz frito con churros y mole Poblano

Chicken-fried Broken Arrow Ranch quail with crispy churros dusted with a cacao-chile-cinammon-sugar-salt over mole Poblano, served with piloncillo-orange syrup

Fideos secos del mar

Mexican vermicelli with octopus and bacalao, garnished with epazote crema, white onion and cilantro

Fifth Course

Champurrado postre

Mexican chocolate mousse, caramelized peanuts and popcorn, mezcal-soaked raisins and citrus with masa ice cream

Sopa fria tropical

Mango and passionfruit chilled soup, pineapple, orange, pomegranate seed, mezcal sorbet, mint, sal de gusano

Buñuelo

Crispy fried butterfly cookie, piloncillo, candied pumpkin seeds, orange granita, vanilla ice cream