



# 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