

## TASTING MENU

**7 COURSE** / chef's recommendations / mandatory for the whole table to participate 1400 / per person

**ADD WINE PAIRING - 7 different perfectly paired wines** - 1400 / per person

## APPETIZERS

**OYSTERS** / sol azul / red wine vinegar mignonette / clamato ½ dz / 360 full  
dz / 680

Recommended wine pairing: Redentore Pinot Grigio 300 glass / 150 half-glass

**CRUDITÉ** / field vegetable / hoja santa ranch dressing / milk crumble / herb powder  
215

**BEET GAZPACHO SOUP** / frozen yogurt / beet crunch / avocado + goat cheese mousse  
255

**SMOKED TOMATO SOUP** / grilled 3 cheese sandwich / tomato jam / sour cream / basil oil  
225

**CRUDO CEVICHE** / Korean pepper paste / sesame seeds / radish / rice paper  
345

**AGUACHILE CEVICHE** / shrimp / avocado / olives / blue corn tostadas  
345

Recommended wine pairing: Henri Lurton Le Sauvignon 300 glass / 150 half-glass

**SCALLOP CEVICHE** / chicken chicharrón / cilantro / ají amarillo sauce / avocado mousse  
345

**CHICKEN LIVER MOUSSE** / strawberry compote / chicken chicharrón / pickled turnip  
320

## SALADS & VEGETABLES

**KALE SALAD** / tomatillo dressing / black beans / blue corn chips / avocado / cotija cheese  
180

add fish 190 add chicken 190

**GREEK COBB** / pickled onion / kalamata olive / bacon / chicken / harissa dressing  
300

**BEETS ON BEETS** / roasted + pickled + crispy beets / goat cheese / avocado  
230

**CRISPY BRUSSELS SPROUTS** / lemon aioli / epazote / smoked paprika / peanuts  
275

**CAULIFLOWER 3-WAYS** / za'atar spice / dill / cauliflower puree + pickled + caramelized  
320

**FRIED TOMATOES** / sherry + honey syrup / crispy basil / macerated cherry tomato  
315

Recommended wine pairing: Whispering Angel Rosé 350 glass / 180 half-glass

**BLACK BEAN TAMAL** / mole negro / pickled grilled onion / seed + nut salsa

285

**AGNOLOTTI PASTA** / sweet corn / white wine cream / egg bottarga / corn chips 265

Recommended wine pairing: Casa Madero Casa Grande Chardonnay 300 glass / 150 half-glass

## MAINS

**CHARRED OCTOPUS** / crispy pork belly / heirloom bean puree / harissa / lemon yogurt 475

**FRESH CATCH TATAKI** / blackening spice / broccoli / peanuts / soy glaze / mango relish 385

Recommended wine pairing: MacMurray Ranch Pinot Noir 350 glass / 180 half-glass

**BAJA STYLE FISH TACOS** / beer battered / crema mexicana / pico de gallo / cabbage slaw 350

**CHICKEN BREAST** / sweet potato gratin / thyme jus / braised field greens / glazed carrot 320

**BACON RANCH FRIED CHICKEN SAMMY** / Chihuahua cheese / sweet potato chips 315

**WHOLE ROASTED HEN** / roasted vegetables / tzatziki / pickled turnip / za'atar flatbread 550

Recommended wine pairing: Rivero Gonzalez Tinto Bordeaux Blend 450 glass / 230 half-glass

**BURGER** / free range / chihuahua cheese / caramelized onion / lettuce / aioli / yam fries 315

**PAPPARDELLE + MEATBALLS** / tomato gravy / carrot top gremolata / goat mozzarella 390

**PRIME RIBEYE** / 15 oz / red wine sauce / roasted vegetables / loaded baked potato 1195

**BRAISED PORK SHOULDER** / nixtamal tortillas / salsa verde / roasted pineapple 995

Recommended wine pairing: Roganto Pinot Noir 300 glass / 150 half-glass

## SIDES

**CHEDDAR BISCUITS** / moringa leaf / honey + cultured cow butter (2) 84

**BRAISED FIELD GREEN** / caramelized onion / Animas Bajas herbs 144

**ROASTED VEGETABLES** / garden produce / herb + garlic oil 144

**TEMPURA ONION RINGS** / chipotle thousand island dressing 144

**SWEET POTATO FRIES** / lemon aioli

144