

MENU ONE SHARING FOR TWO

AMUSE-BOUCHE

Foie Gras, Cherry Compote and Crystal Bread

Neufchâtel and Caviar in Oyster Leaf



DUCK CARNITAS AND MOLE POBLANO SOPE 🛞 🙈 🖫

Duck Carnitas, Chocolate, Chilies and Almond Sauce

Lobster, Scallop, Octopus, Hass Avocado, Baby Cucumber, Chulpe Corn and Black Leche de Tigre

LOBSTER RISOTTO (6) (8) (5)

Canadian Lobster, Baby Asparagus, Saffron and Chile Ancho Pangritata WAGYU SHORT RIBS (#) (5)

Coffee and Chipotle Rub, Sautéed Chard and Fondant Potatoes

GOLDEN GLOBE (\$) (\infty) (\infty) (\infty)

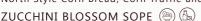
Maracaibo Chocolate Cream, Saffron Rice Pudding and Candied Winter Squash

MENU TWO SHARING FOR TWO

(VEGETARIAN)

CORN BREAD AND HUITLACOCHE (*) (*) (*)

North Style Corn Bread, Corn Truffle and Gold Leaf



Zucchini Blossom, Oaxaca Cheese, Corn Flatbread and Tomatillo Salsa

SAFFRON RISOTTO AND VEGETARIAN MEATBALLS (🗁) 🚱 🖫

Carnaroli Rice, Spanish Saffron, Baby Asparagus, Roasted Candy Tomatoes and Vegetarian Meatballs

PADDLE CACTUS TLACOYO () () ()

Corn and Refried Beans Flatbread, Paddle Cactus, Vegan Chorizo and Tomato Caldillo

VEGETARIAN STEAK AND TRUFFLE (🕾) 🖫

King Oyster Fillets, Broken Potatoes, Black Truffle and Black Garlic Pesto

THE AVOCADO AND THE EGGPLANT (🖱) 🤲 🖺

Chargrilled Eggplant Cream, Grilled Avocado, Coriander Powder and Chipotle Dressing

GOLDEN GLOBE (#) (🕾)

Maracaibo Chocolate Cream, Saffron Rice Pudding and Candied Winter Squashtt

