



## Tasting "à la Carte" Menu

### I

phyllo wrapped camembert . hibiscus-chile marmalade . mixed green salad  
baby beets . goat cheese cream . toasted pecan . grilled peach . compressed apple . arugula  
grilled vegetables . parmesan tuille . mixed greens . squash blossom sauce . balsamic reduction  
corn cream . huitlacoche empanada . black caviar . creme fraiche

### II

hamachi . guacachile sauce . crispy carrots . cilantro pesto  
grilled octopus . romanesco sauce . white beans . spanish chorizo . herb oil  
seared scallop . pea puree . chile-chocolate sauce . pea shoots  
pan seared duck . raspberry-Pinot Noir sauce . sweet mole sauce . poblano sauce

### III

mushroom risotto . parmesan tuille . herb oil . microgreens  
mascarpone-lobster ravioli . grilled lobster . lobster sauce  
black fettuccine . grilled shrimp . lemon-parmesan sauce . chile threads  
pistachio crusted tuna . roasted apples . black peppercorn sauce . sautéed leeks  
grilled shrimp . pitona sauce . purple yam . chicharron  
herb crusted red snapper . spiced couscous . citrus beurre blanc . red chile oil  
grilled lamb . coloradito mole . crushed chickpeas . mesclun salad . pomegranate seeds  
grilled beef fillet . green mole . roasted mushrooms . broad beans . caramelized shallots . sweet  
potato crisp

### **3 courses tasting menu - \$1,280 Mexican pesos**

1 from group I, 1 from group II, 1 from group III

Minimum of 3 courses per person.  
Complimentary dessert included.