



# DINNER MENU

## APPETIZERS

### OAXACA CHEESE SOUP

Sautéed Huitlacoche and Crispy Plantain

### “TARASCA” BEAN SOUP WITH BLACK TRUFFLE

Pumpkin Seeds and Pistachio, Chorizo and Ocosingo Cheese

### SMOKED BUTTERNUT SQUASH SOUP

Macadamia Cheese, Grilled Heart of Palm, Corn & Pumpkin Seeds Tuile

### BLUE FIN TUNA & GRILLED WATERMELON

Aguachile and Crispy Recado

### BEEF TARTAR WITH “CHILTEPIN” CHILE

Ginger, Red Wine Vinegar and Beurre Noisette

### WATERMELON SALAD WITH GOAT CHEESE

Avocado, Arugula and Lemon Confit Vinaigrette

### HEIRLOOM TOMATO SALAD

“Requesón” with Serrano Chile, Chile Morita Vinaigrette, Crumbled Chiles and Basil Oil

### SOFT SHELL CRAB RISOTTO

Scented with Chipotle, Crispy Parmigiano-Reggiano and Zucchini

### BRAISED SHORT RIBS EMPANADAS

Romaine Lettuce, “Panela” Cheese and Salsa Verde

### BONE MARROW & MUSHROOMS TETELA

with Wagyu Cheeks and Mole Amarillo

### BAKED OCTOPUS TLAYUDA

Jicama Salad and Fava Beans Purée

### CURED TOTOABA & HIBISCUS SAUCE

Cucumber, Avocado and Chamoy-Hibiscus Gel

## ENTRÉES

### BRAISED LAMB SHANK IN MOLE DE OLLA

Organic Vegetable and Gnocchi-Chochoyotes

### ROASTED PORK CHOP

“Manchamanteles” and Plantain-Fresh Cheese “Gordita”

### SMOKED SHORT RIB

Pinto Beans Purée, Tomatillo and Cilantro Sauce

### BEEF “ENMOLADAS”

Mole Negro, Pickled Carrots, Heirloom Potatoes, Avocado and “Panela” Cheese

### SEARED BLUE FIN TUNA

Cilantro and Serrano Chile, Cucumber, Tomato, Avocado, Celery Leaves Salad with Cumin Oil

### CRUSTED SEA BASS

Goat Cheese, Creamy Poblano Sauce, Sautéed Zucchini and Mint Leaves

### FREE RANGE CHICKEN “BARBACOA”

Handmade Tortilla, Wild Mushrooms, Chilaca and Spring Onions

### CATCH OF THE DAY

Sweet Potato - Chipotle Puree, Apple Gran Smith, Chayote Squash and Fennel

### GRILLED AGED RIBEYE

Grilled Spring Onion, Cactus, Seared “Panela” Cheese and “Salsa Martajada” Bone Marrow

### SMOKED “PIBIL” LOBSTER TAIL

Grandma Pasta and Confit Garlic Sauce

### ROASTED TOTOABA

Grains Salad and Dried Chiles Creamy Sauce

## SIDES

### SAUTÉED MUSHROOMS

### MASHED POTATOES WITH BLACK TRUFFLE

### MAC AND CHEESE WITH BLACK TRUFFLE

### ROASTED POTATOES

### ORGANIC VEGETABLES

## DESSERTS

### FRESH & CRUNCHY

Coconut Tuile, Pineapple Sorbet, Coconut and Seasonal Fruit Cocktail

### CHOCOLATE LAVA CAKE

Cacao Mousse and Vanilla Ice Cream

### APPLE & CARAMEL

Caramel Mousse, Apple Compote, Chocolate-Sea Salt Crumbs and Honey - Rosemary Ice Cream

### MEXICAN COFFEE TIRAMISU

Spiced Caramel Syrup, Mascarpone Cream, Cacao - Coffee Foam and Hazelnut Cookie

### TRES LECHEs CAKE

Strawberries, Strawberry Meringue and Vanilla Whipped Cream

### CINNAMON SUGAR DUSTED CHURROS

Cajeta and Chocolate Sauce

## ICE CREAM

CHOCOLATE, COFFEE, VANILLA, STRAWBERRY

## SORBET

COCONUT, MANGO, HIBISCUS-MEZCAL