



Restaurant Week

(Prix-fixe \$35 per person)

First Course

Gazpacho de Pepino y Melón

Cucumber-honey dew melon gazpacho, grilled pineapple-poblano salsa

Tostaditas de Atún

Four mini tostadas, Mexican style tuna tartare, avocado mousse, jalapeño aioli, mango relish

Taco de Panchita

Pork belly crackling, corn tortilla guacamole, whole black beans, habanero salsa, tomatillo, pico de gallo

Second Course

Tacos de Pescado

Black sea bass in beer batter, soft corn tortilla, Valentina aioli, red pickled cabbage, avocado, whole black bean chipotle-cilantro emulsion

Ave con Huitlacoche y Flor de calabaza

Grilled chicken breast, sautéed huitlacoche with gruyere, zucchini corn cake, squash blossom velvety puree

Costillas de Res en Achiote

Barbecued achiote braised ribs, jicama-grape relish

Third Course

Brownie a la Moda

Mole brownie, vanilla ice cream, jamaica reduction, fresh walnuts

Chile Ancho Flan

Chile ancho flan, whipped cream, Mexican chocolate, cajeta and fresh berries