

# The Classic

FLAVORS &  
APPELLATIONS

Alexis Posada - Chef de Cuisine

Jorge Tinoco - Beverage Director

## Aperitivo

### Seabass Ceviche

smoked salmon roe, citrus juices, serranos, onions, cucumbers,  
mango, chipotle aioli, tomato-fig chutney and totopo

*M.V. Pierre Sparr, Brut Rosé, Alsace*

## Sopa

### Posole Verde

tomatillo broth, hominy, chicken, green cabbage, radishes,  
oregano, cilantro-onion, lime

*2020 Hugel, Les Amours, Pinot Blanc, Alsace*

## Plato de Entrada

### Lamb Flautas Ahogadas

rolled fried tacos with braised lamb leg, bacon, spinach,  
tomato basil broth, avocado mousse

*2021 L'Autre Cote, Cabernet Franc, Livermore Valley*

## Pasta

### Shrimp - Chorizo - Pasta

fettuccine pasta, lemon cream sauce, tarragon, Mexican chorizo,  
Spanish sausage chorizo, grilled crostini

*2015 Torres, Altos Ibericos, Rioja Reserva*

## Plato Principal

### Braised Short Ribs

blackberry mole, kale, bacon, red peppers, pickled vegetables,  
queso fresco, butter rice with roasted corn

*2020 Flor de Pingus, Ribera del Duero*

## Postre

### Horchata Flan

*ler Cru Sauternes*

