

The Classic

FLAVORS &
APPELLATIONS

Eric Conzales- Chef de Cuisine

Jorge Tinoco - Beverage Director

Aperitivo

Smoked Salmon and Guacamole

sashimi grade Atlantic Salmon, pepper and garlic, cherry tomato salsa, red onions, fried flour totopos, caper-chipotle relish

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 Domaine de Closiers, Saumur Champigny

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

Sauternes

