

dinner at
the AGAVE *diner*

AMUSE BOUCHE

surprise bite featuring local produce

TUNA AND PEACH AGUACHILE

Fresh tuna, local peach and cucumber, in green salsa

TAMAL DE HONGOS

*Brown butter masa tamale topped with birria spiced local
mushrooms*

POC CHUC SOUR ORANGE PORK

*Yucatecan thin cutlet of sour orange-marinated pork topped with
local greens and herb salad*

LOCAL CORN CAKE, HONEY & MASA ICE
CREAM

*Traditional cake made from fresh corn with local honey and house
made masa ice cream*

*please let us know of any allergies, or if you require the vegetarian menu
when you make your reservation*

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the **AGAVE** *diner*

AMUSE BOUCHE

surprise bite featuring local produce

WATERMELON AND PEACH AGUACHILE

*Marinated compressed watermelon, local peach and cucumber, in
green salsa*

TAMAL DE HONGOS

*Brown butter masa tamale topped with birria spiced local
mushrooms*

POC CHUC SOUR ORANGE CAULIFLOWER

Yucatecan sour orange cauliflower with local greens and herb salad

LOCAL CORN CAKE, HONEY & MASA ICE
CREAM

*Traditional cake made from fresh corn with local honey and house
made masa ice cream*

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