



Tasting "à la Carte" Menu

COLD APPETIZERS

the duck

duck magret . spicy tangerine sauce . fennel-arugula . port vinaigrette . aged balsamic

the camembert

phyllo camembert . celery . raisin . tarragon vinaigrette

the tartar

tuna . coconut-lemongrass sauce . balsamic caviar . aleppo pepper

the beet

beet "ravioli" . cashew ricotta . caramelized shallots . arugula . pistachio vinaigrette

HOT APPETIZERS

the vegetables

zucchini wrap . eggplant . mushroom . tomato-chile marmalade . shallot . balsamic reduction

the onion

onion tart tatin . parmesan ice cream . tomato coulis . watercress . parmesan tuille

the octopus

grilled octopus . almond puree . spanish chorizo . grapefruit . arugula . sherry vinaigrette

the scallop

scallop . white bean puree . bacon sand . black mole sauce

PASTAS

the ravioli

porcini-goat cheese ravioli . artichoke . lime emulsion . basil oil

the agnolotti

veal agnolotti . orange-brown butter sauce . black olive . parmesan

the fettuccine

black fettuccine . grilled shrimp . lime-parmesan sauce . chile threads

the lasagna

lobster . squash blossom puree . lobster emulsion

FISH AND SEAFOOD

the tuna

sesame crusted tuna . fava bean . spicy pineapple sauce . apple-fennel salsa

the cod

cod . ginger-sweet potato puree . beet reduction . bonito foam

the snapper

red snapper a la veracruzana . onion puree . green olive mousse . chile chiltepec .
red pepper sand

the mahi-mahi

chile rubbed mahi-mahi . blackened yucca . chile-mango sauce . avocado cream



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MEAT AND POULTRY

the veal

veal . corn puree . manchamanteles sauce . caramelized shallot . watercress

the lamb

pistachio crusted lamb . carrot spaghetti . chihuacle sauce

the beef

beef fillet . cauliflower mousseline . horseradish cream . red wine reduction

the chicken

cornish hen . black couscous . white mole sauce . chile chilaca . platano

DESSERTS

the chocolate

dark chocolate taquitos . white chocolate mousse . chocolate-chile cascabel ice cream

the banana

crunchy banana capeletti . passion fruit sauce . chocolate ice cream

the berries

berries . hibiscus flower sauce . raspberry sorbet . mascarpone espuma

the pineapple

pineapple brûlée . mango sauce . black sesame ice cream

Tasting Menu Options

(Mexican Pesos)

3 Courses:	1 appetizer, 1 fish or meat or pasta, 1 dessert	\$680
4 Courses:	2 appetizers, 1 fish or meat or pasta, 1 dessert	\$860
5 Courses:	2 appetizers, 2 from fish, meat, or pasta, 1 dessert	\$980