

DINE OUT 2022 MENU

Signature Cocktail \$10

Holla At Chamoy

Illegal Mezcal, Strawberry Red Bell Pepper Shrub, House Chamoy, Lime, Tajin Rim

\$50 per person

First Course

Warm Gem Salad

grilled baby gem lettuce, salsa macha vinaigrette,
house-made croutons, shaved parmesan, cherry tomatoes

Second Course

Uni & Scallop Aguachile Tostada

Uni, Peruvian scallops, aguachile rojo, cucumber, radish, avocado

Third Course

choice of

Truffle Poblano Pasta

pasta, roasted poblano truffle cream, wild mushrooms, truffles

Hamachi Zarandeado w/ Mexican Risotto

wood-fired yellowtail collar adobado with risotto

Fourth Course

Mexican Cheesecake

cheesecake style flan with seasonal fruit