





1st Course

Chicharrón

Pork belly, corn salsa & quacamole

2nd Course

Ensalada de Betabel A salad of beets, jicama & oranges

3rd Course

Chicken Tortilla Soup

Garnished with crema and tortilla chips

4th Course

Tuna Sorbet

It's really prickly pear

5th Course

Chiles en Nogada

Stuffed poblano pepper with apples, pears, chicken & beef topped with a walnut cream sauce garnish with granada

6th Course

Filete & Camarón

Beef and shrimp over mole

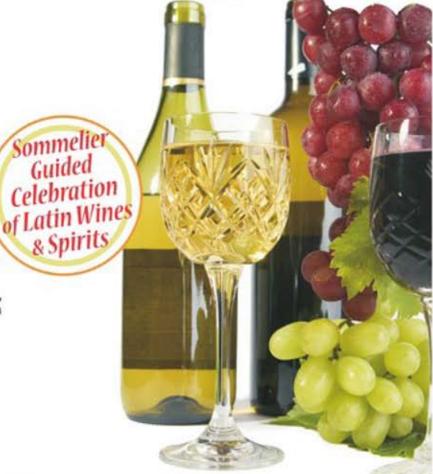
7TH COURSE

Flan

Mexican custard

plus tax & gratuity

Advanced Reservations Only Space is Limited







Sommelier

Guided

Celebration

& Spirits

