

Chef Beatriz Martinez

Valentine's Dinner



PARA COMENZAR

ENSALADA DE PERA

RED WINE POACHED PEAR, WHIPPED HONEY-GOAT CHEESE, GREENS,
PUMPKIN SEEDS, AMARANTH, ORANGE-PILONCILLO VINAIGRETTE

MINI-TAMAL DE ELOTE

FRESH CORN TAMAL, CORN CREAM, ESQUITES, COTIJA CHEESE, CORN HUSK ASH

CREMA DE LANGOSTA

POTATO LOBSTER CREAM SOUP, POACHED LOBSTER MEAT, TOAST

PLATO FUERTE



FILETE DE RES

GRILLED BEEF TENDERLOIN, MOLE ENCACAHUATADO, WILD
MUSHROOMS, CONFIT POTATOES AND ASPARAGUS

PESCADO

PAN-SEARED RED SNAPPER, MOLE VERDE, ZUCCHINI, ASPARAGUS

FIDEOS SECOS DE LANGOSTA

MEXICAN DISH MADE WITH THIN FIDEO NOODLES COOKED IN A TOMATO SAUCE
WITH CHORIZO, TOPPED WITH POACHED LOBSTER AND QUESO FRESCO

PATO CON MOLE CONTLA

PAN-SEARED DUCK BREAST, MOLE CONTLA, PLANTAIN PUREE, WILD MUSHROOMS

STEAK DE COLIFLOR

CAULIFLOWER STEAK, PIPIAN VERDE, PURSLANE, CHICKPEAS

ARROZ CREMOSO Y HONGOS

SAUTEED WILD MUSHROOMS OVER A CHILE PERON CREAMY
RICE WITH ZUCCHINI AND ASPARAGUS



DULCE FINAL

AMOR ETERNO

DARK CHOCOLATE MOUSSE, RASPBERRY AND PASSION FRUIT

BESO DE NOVIA

RED VELVET TRES LECHES CAKE, CREAM CHEESE FROSTING

FLAN VEGANO DE FRAMBUESA

RASPBERRY FLAN, PASSION FRUIT, FRESH FRUIT

Perfect Pairings For Each Course Behind Menu

\$70 SET MENU

**NO MODIFICATIONS OR SUBSTITUTIONS ON
MENU ITEMS - EXCLUDES TAX AND GRATUITY**



XALISKO
COCINA MEXICANA





XALISKO
COCINA MEXICANA

G.M. Jesus Cruz

Valentine's Dinner Perfect Pairings

3 oz Flight \$35



COMENZAR PAIRING

CHOICE OF

RG | MX CHENIN BLANC
PARRAS COAHUILA

PERFUME DE GARDENIAS
DON COSME TEQUILA SILVER, CHAMBORD, CRANBERRY JUICE, VIOLET
SYRUP, LIME JUICE, SWEET AND SOUR CHILE POWDER ON THE RIM

PLATO FUERTE PAIRING

CHOICE OF

HACIENDA FLORIDA MALBEC
VALLE DE PARRAS COAHUILA

DON LEO CHARDONNAY
VALLE DE PARRAS COAHUILA

AMOR ETERNO
GUL-ROO ESPADÍN JOVEN MEZCAL, CAMPARI & APEROL FUSIÓN,
GRAPEFRUIT, LIME, AGAVE NÉCTAR, PINK SUGAR ON THE RIM



DULCE FINAL PAIRING

CHOICE OF

**DOM DE BERNANDINS,
BEAUMES - DE - VENISE MUSCAT**
COTE DU RHONE, FRANCE

BESAME MUCHO
VANILLA VODKA, STRAWBERRIES, AMARETTO,
HALF AND HALF PINK CHOCOLATE ON THE RIM

WINE BOTTLE PAIRING

CHOICE OF

\$35 TERRA MADI VINO ESPUMOSO
VALLE DE BERNAL QUERETARO, MEXICO

\$35 L.A. CETTO SPARKLING WINE
VALLE DE GUADALUPE, MEXICO

**\$50 ESPUMA DE PIEDRA, EP NV
BLANC D' NOIRS**
VALLE DE GUADALUPE, MEXICO

**\$100 SYMETRIA LUMMINARIA NV
BLANC D' NOIRS**
VALLE DE GUADALUPE, MEXICO