

San Valentín

PARA COMENZAR

Ensalada de Betabel 🌱🥚🥜

Warm roasted beets with fresh herb dressing, orange, whipped goat cheese, and frisée lettuce.

Mini-Tamal de Elote 🌱🥚🥜

Fresh corn tamale, corn cream, corn esquites, Cotija cheese, corn husk ash.

Crema de Langosta 🥚

Winter squash-lobster creamy soup, poached lobster meat, toast.

PLATO FUERTE

Costilla de Res 🥚🥜🥚

Slow - braised Texas Wagyu short rib, green tomatillo-purslane sauce & zucchini.

Pasta de Cangrejo al Macha 🥚

Angel hair pasta with crab meat, macha butter, cherry tomatoes.

Filete de Res

Grilled 6 oz beef tenderloin, mole encacahuatado, wild mushrooms, confit potatoes and asparagus.

Pollo al Pipián 🥚🥜

Tender chicken thigh with pumpkin seed mole, plantain purée.

Pescado 🥚🥚

Pan-seared red snapper fillet, Parsnip purée, dried pepper dust, brussels sprouts and asparagus.

Langostino Relleno 🥚

Three Tiger shrimp stuffed with crab meat, morita butter, creamy roasted beets rice.

Steak de Coliflor 🌱🥚🥜

Grilled cauliflower steak marinated in zarandeado sauce, parsnip purée, and brussels sprouts.

Arroz Cremoso con Betabel 🌱🥚🥜

Creamy rice with roasted beets Sautéed in chimichurri, asparagus, and cotija cheese.

DULCE FINAL

Amor Eterno 🥚🥜

White chocolate-raspberry mousse, rose-scented whipped cream & amaranth.

Beso de Novia 🥚

Red velvet-Tres leches cake with white chocolate cream.

Historia de un amor 🌱

Coconut and raspberry flan, passion fruit & berries.

🥚 DAIRY FREE 🥚 GLUTEN FREE 🥚 NUT FREE 🌱 VEGETARIAN 🌱 VEGAN

Set Menu: 85 USD. Taxes & Gratuity are not included.





San Valentín

PERFECT PAIRINGS



PARA COMENZAR

Choice of

Wine

Terra Madi

Sauvignon blanc, Querétaro.

or

Cocktail

Corazón de Seda

*Don Cosme Tequila Silver,
Chambord, Marashino cherry,
Violet, lime juice, Sweet & Sour.*



PLATO FUERTE

Choice of

Wine

Don Leo

*Cabernet Sauvignon & Shiraz,
Valle de Parras, Coahuila.*

or

Xolo

*Chardonnay, Valle de
Guadalupe, Baja California.*

Cocktail

Amor Eterno

*Gran Centenario Tequila Silver,
Gul-Roo Espadín joven Mezcal,
Campari & Aperol fusion,
grapefruit, lime, Agave nectar,
Pink sugar.*

DULCE FINAL

Choice of

Wine

Dom de Bernandins,

*Beaumes – de – Venise Muscat
Cote du Rhone, France.*

or

Cocktail

Amor de Dos

*Don Julio Silver Tequila,
amaretto, strawberry, half and
half, pink chocolate on the rim.*

WINE BOTTLE

L.A. Cetto | 35

Sparkling, Valle de Guadalupe, México.

N.V. Espuma de Piedra, Blanc D`Noirs | 50

Sparkling, Valle de Guadalupe, México.

N.V. Symetria, Lumminaria Blanc D`Noirs | 100

Sparkling, Valle de Guadalupe, México.

Pairing drinks: 45 USD. Taxes & Gratuity are not included.

