Dia de Los Muertos

MAREA

SCALLOP AGUACHILE / CHEF MARIA PONCE

sliced scallop, cucumber, serrano, crisp green apple, ikura, shallot oil

BRASA

SOPE DE WAGYU / CHEF HECTOR LAGUNA

grilled caviar, epazote, black beans, salsa macha

ESTOFADO

PORK BELLY & PEACH MOLE / CHEF MARIA PONCE

crisp slow-braised pork belly terrine, fermented peach mole, charred leeks, pickled cauliflower

OLEAJE

ARROZ TUMBADO / CHEF HECTOR LAGUNA

lobster tail, sablefish, hoja santa

TIERRA

LOMO DE CORDERO / CHEF AMANDA HEALEY

'north arm' hakurei turnip, requeson gnudi, poblano verde, marigold,
black cardamom jus

DULCE

MANGO CON CHILE Y LIMÓN / CHEF CHAD YAMAGATA

creamy mango, lime sable, fresh mango, lime jelly, tajin, mango sorbet