

AÑO NUEVO 2024

BY CHEF RICHARD SANDOVAL

3 COURSES | 80.00PP | YOUR SELECTION PER COURSE
BEVERAGE PAIRING 50.00PP

ANTOJITOS

APPLE-HIBISCUS MARGARITA

blanco tequila, apple, hibiscus, lemon, cinnamon

FIG SALAD ^{D,N,V}

baby arugula, goose berry, red onion, caramelized almond, dried apricot,
apple, goat cheese, hibiscus vinaigrette

PAN-SEARED SCALLOPS* ^{D,N,S}

housemade chipotle rub, pink mole, crispy shallot, roasted spicy pine nut, pea shoot

CARROT & BUTTERNUT SQUASH SOUP ^{D,G,S}

lobster, garlic croutons, micro basil, panela, pepitas

ESPECIALIDADES

LEMONGRASS BEE'S KNEES

reposado tequila, ginger, honey, lemongrass

BRAISED LAMB SHANK ^D

sun-dried chili salsa, black beans, pickled pearl onion,
celery root purée, green sprouts

SHRIMP & LOBSTER YUCATAN STYLE ^{D,S}

achiote marinade, lemongrass aioli, watercress, corn esquites, chile de árbol sauce

PORK TENDERLOIN ^{D,N}

pipian pepita mole, nopalitos cactus salad, red onion, radish, spicy pepitas,
sweet potato purée

ZUCCHINI ENCHILADAS ^{D,V}

panela, heirloom tomato, crema fresca, cilantro, bell pepper sauce

POSTRES

EXTRA AÑEJO OLD FASHIONED

cantera negra extra añejo, spiced demerara, orange bitters, cherry

NEW YEAR'S CAKE ^{D,G,V}

vanilla, sponge cake, berry compote, white chocolate glaze, baileys

CHOCOLATE CAKE ^{D,G,V}

two layer cake, dark chocolate, vanilla anglaise, espresso ice cream



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