

Cold Appetizers

Aguachile Negro de Cameron

Fattoush Salad

with pomegranate gel and pita chips

Traditional Steak Tartar

with espelette crostini and quail egg

Romaine Little Gem Salad

with carbonized leek dust and creme fraiche dressing

Hamachi Crudo

with Thai green curry and water melon radish

Hot Appetizers

Huitlacoche Volcan

with a charred sweet corn puree

Doppio Raviolo

with sweet potato, sage brown butter and spinach ricotta

Crisp Calamari and Fresno Bottlecaps

with romesco sauce and preserved lemon

Shrimp Toast with Sweet Chili Sauce

Balon de Pastor con Jalea de Piña

Entrees

Lechon Asado and Cara Cara Mojo
with melted leeks and tostones

Bobwhite Quail Schnitzel
with fermented red cabbage and grain mustard jus

Tomato and Vinegar Braised Short Ribs
with parmesan grits, brandy demi glace

Pistachio Crusted Rack of Lamb
with potato mille-feuille and mint chimichurri

5 Spiced Glazed Duck
with moroccan butternut puree, favas, and tomato bacon jam

Cast Iron Local Seabass
with white beans and hominy ragu, salsa verde

Dessert
Black Layer Forrest Cake
with poached cherries and mascarpone crema

Matcha Creme Brulee
with hazelnut shortbread cookies

Strawberry and Balsamic Gelato
with a black pepper tuile and strawberry pico de gallo

Olive Oil Cake
with blueberry compote

Dark Chocolate Smores Soup

Banana Foster Bread Pudding