



DIA DE SAN VALENTÍN

one dish per course
60 per guest

CEVICHE STARTER

a taste of Chef Richard Sandoval's signature ceviches

ENTRADAS

ENSALADA DE SALMON CURADO

tequila cured salmon / ruby red grapefruit / mixed greens / capers / chives /
goat cheese crostini / cilantro vinaigrette

TAMAL DE PATO

shredded duck confit / steamed corn masa / queso fresco-cactus salad /
camembert cheese / cranberry-mole sauce

SOPA DE LANGOSTA

chipotle-lobster cream soup / crab-truffle dumpling / pasilla oil

CALLOS MAYA

seared scallops / sweet potato purée / orange / crispy beats / spicy citrus vinaigrette

PLATOS FUERTES

FILETE DE RES

achiote marinated, grilled angus beef tenderloin / sautéed potato-asparagus-mushrooms /
chile cascabel sauce

ROBALO DE HUAZONTLE

huazontle crusted wild striped bass / oaxaca cheese / potato croqueta / guajillo-shrimp broth

MARISCADA

garlic shrimp / mussels / clams / scallops / calamari / black rice / red pepper-coriander seed emulsion

PIPIAN DE CORDERO

braised lamb shank / tomatillo-pumpkin seed sauce / roasted corn purée / pickled onions

CREPAS DE HUITLACOCHÉ

huitlacoche-mushroom-requeson stuffed crepes / roasted poblano sauce / peruvian corn esquites

POSTRE

PASTEL DE CHOCOLATE

chocolate cake / hibiscus sauce / passion fruit mousse

FLAN DE TRES LECHE

three milk caramel custard / blueberry sauce