



## COCKTAILS

### TIO ROSSO

Townes, grapefruit soda,  
rosemary

### CHECCO

Arette Blanco, Ancho  
Reyes, kiwi

### EL CARLITOS

Derrumbes Salmiana,  
hickory salt

## FIRST COURSE

### TIJUANA CAESAR

little gem, poblano,  
chorizo

### CHAYOTE SALAD

guajillo goat cheese,  
golden beets, almonds

### DIANA'S CEVICHE

Salmon, citrus, pea-  
nut-sesame salsa

## SECOND COURSE

### CRISTINA'S MOLOTES

chorizo, refried beans,  
salsa roja

### DUCK CONFIT TLACOYO

maitakes, salsa tinga

### MUSHROOM TETELA

mexican truffle, fried leeks

## THIRD COURSE

### PORK AL PASTOR

pork blade chop, pineapple,  
adobo

### GUAJILLO CHICKEN

mole madre, cilantro

### ATLANTIC HALIBUT

confit tomatoes, forbidden  
rice, salsa Veracruz

## DESSERT

### MEXICAN CHOCOLATE

pot de creme, meringue,  
Abuelito crumble

### KEY LIME PIE-ISH

guava, shortbread, hibiscus

### SPICED BEIGNETS

cinnamon, orange,  
hazelnut atole