

NOVEMBER 14TH | 19:00 HRS.
THE DINNER SERIES EVENT

A World Made By Many Four-Hands Dinner By

Chef Guillermo
González Beristáin

Bluefin Tuna Tostada.

Bluefin tuna over a base of pork jowl, finished with smoked mayonnaise. The sea and the fire in a single bite.

Paired with: *Sinborder Chardonnay*.

Aged Duck Breast.

Aged duck breast with fig mole, smoked guava and a foie gras emulsion. Deep, sweet and smoky, with all the soul of Mexican mole.

Paired with: *M de Mariatinto*.

Lychee & White Tea Sorbet.

A delicate pause: lychee and white tea sorbet with sour cream and meringue. Floral, tangy and airy.

Paired with: *Sang Bleu Petillant Naturel*.

Chef Alejandro
Salgado

Beef Crudo.

Beef crudo dusted with the ash of xcatik chile, brightened by Pacific-style sauce and grasshopper mayonnaise, and softened by sea asparagus, purslane and avocado puree.

Paired with: *Mariatinto Blanco*.

Smoked Trout.

Smoked trout glazed with cranberry salsa macha, a trout collagen emulsion, criollo cilantro and shiso leaves. Smoke, heat and fresh herbs in conversation.

Paired with: *Mariatinto*.

Caramelized Banana Panna Cotta.

Silky panna cotta of caramelized banana with oat crumble, goat's milk caramel ice cream and a crunch of banana and flaxseed. A sweet, gentle ending.

Paired with: *Sang Bleu Petillant Naturel*.

Menu: \$123 USD. | Pairing: \$48 USD.

Prices per person and in US dollars, TAX Included. Additionally, a suggested 16% service charge will be automatically added to your final bill.

