

## **First Course**

### TRIO OF CRUDOS

Shrimp Crudo / Leche de Tigre / Grape / Pear tomato / Mango / Kastakán

Vallarta Tuna Crudo / Vietnamese Vinaigrette / Avocado / Gari / Plantain

Watermelon / Goat Cheese / Agave Syrup / Albahaca / Nixtamal Ashes

Dry Pineapple Tlayudas

## **Second Course**

Jicama Salad / Toasted Pumpin Pip / Orange Supreme / Menta / Hibiscus Vinaigrette

## **Third Course**

Jicama Salad / Toasted Pumpin Pip / Orange Supreme / Menta / Hibiscus Vinaigrette

## **Quarter tiempo**

### FROM THE SEA I COME

San Blas Grilled Oysters / Mazatlan Sauce / Onion / Mezquite Smoke

Smoke Mahi-mahi / Balinese Sambal / Coconut Salad / Grilles Lime

## **Fifth Course**

Duck Confit Tamal on Pibil / Peanut Mole / Holly Leaf / Pickled onion

## **Sixth Course**

### ROASTED AND CHAMUSCADO

Lacquered Suckling Pig on Cuastecomate / Pink Nixtamal Tortillas / Raw Tomatillo Salsa

Rostes Tubercles on Mezquite / Olive Oil / Sea Salt / Agave Syrup / Pinole

Roasted Vegetables / Sikil P´ak / Olive Oil / Chile Ancho Ashes

## **Seventh Course**

FROM THE SWEET LIFE

Churros / Xocolatl & Molinillo / Passion Fruit Curd

Mexican Chesse Board / Quince Cheese. / Fresh Fruit / Artisan Chocolat /