

6 COURSE

Tuna Tostada

CHIPOTLE MAYONNAISE —
CARAMELIZED ONIONS — LIME JUCIE —
PONZU CITRUS SAUCE

Mumm Napa Cuvee M.

—

Pork Cochinita Gyozas

XNIPEC SALSA —
PONZU CITRUS SAUCE — GUAJILLO CHILI OLI

Mumm Napa Cuvee M.

—

Crab Flauta

AVOCADO — APPLE — CELERY —
YUZU CITRUS

Cono Sur - Pinot Noir

—

Scallops with Chorizo

GREEN APPLE — CELERY —
EPAZOTE BUTTER

Cono Sur - Pinot Noir

—

Prime Picaña

BLACK MOLE — CAULIFLOWER PURÉE
— IDAHO POTATO

Catena - Malbec

Or

Short Rib

BRAISED SHORT RIB — GUACAMOLE —
GREEN TOMATOES — BLACK GARLIC

Catena - Malbec

Or

Al Pastor Sea Bass

PINEAPPLE PURÉE — PICO DE GALLO SALSA —
ROASTED LIME

Matua - Sauvignon Blanc

—

Grilled Corn Bread

CORN — HOMEMADE GUAVA ATE —
CANDIED PECANS

Yalumba - Antique Muscat

\$75

with wine + \$35