

Em

6 courses \$2235

Wine Pairing \$1540

APPETIZERS

Escamoles croquette, Oaxaca cheese, hoja santa huitlacoche tart, ocosingo cheese, squash blossom corn tofu, corn foam, green oil

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Sauvignon Blanc, Bruma de la Casa, 2020, México

ENTREES

Crudo of the day, dried chili ponzu, roasted baby corn, soy & yuzu butter

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Nami, Junmai Ginjo, Mexico

MAINS

Catch of the day, smoked beurre blanc, caviar
Wagyu, eggplant purée, truffle

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Dos Búhos, selección Especial, 2020 Mexico

DESSERT

Mamey tart, pixtle ice cream, vanilla oil chocolate fudge, sake, cacao

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Kabir, Moscato di Pantelleria, Italy

PETIT FOURS

Strawberry, shiso, yuzu