

REGULAR MENU

OCTOBER 31
ANDANZA

AMUSE-BOUCHE

LA PRIMERA OFRENDA

Blue corn mini tostada, roasted garlic and carrot purée green apple, sweet potato confit, and salsa macha. ^(5,11) V, GF

APPETIZER

LA PRIMERA LUZ

Warm roasted beet salad, ash-crusted goat cheese, hoja santa, and mesquite honey vinaigrette. ^(11, 12) VG, GF

SOUP

MEMORIA

Maíces y caldos profundos que recuerdan las cocinas antiguas y el tiempo compartido. Charred milpa and huitlacoche velouté, epazote oil, and blue corn soil. ^(7, 9, 12) GF

MAIN COURSE

EL REGRESO

Choice of Short Rib, Suckling Pig, or Catch of the Day. Accompanied by Bajío-style black mole, sweet potato purée, and seasonal vegetables. ^(1, 5, 7, 8, 11, 12)

DESSERT

MEMORIA DULCE

Brioche pan de muerto, piloncillo mousse, marigold sugar, and cinnamon ice cream. ^(1, 6, 7, 8)

