

# La Mesa Social

AN IMMERSIVE CULINARY JOURNEY ACROSS MEXICO

Guests will be greeted with a stationary chefs fresh selection of appetizers until guests are seated for a 3 course meal.

## First Course

(Select 1)

### Crema de Elote y Trufa (Central Mexico)

Sweet corn velouté, huitlacoche espuma, chile ash, epazote oil

### Aguachile de Callo de Hacha (Sinaloa)

Scallop crudo, serrano aguachile, cucumber ribbons, radish crisps

### Tartar de Betabel (Vegan) (Nuevo León)

Beet tartare, avocado, chile-lime caviar, jicama crisp

### Tlayuda Miniatura (Oaxaca)

Crispy tortilla, black bean purée, asiento, heirloom tomato, queso fresco

## Main

(Select 2)

### Pechuga de Pato al Mole Negro (Oaxaca)

Sous vide duck breast, 36-ingredient black mole, plantain purée, amaranth crisp

### Filete de Res con Costra de Cacao (Chiapas meets Puebla)

Seared beef tenderloin, cacao-coffee crust, soft tamal de elote, mezcal demi

### Huachinango a la Veracruzana (Veracruz)

Roasted red snapper, tomato-olive-caper sofrito, micro parsley

### Chile Poblano Relleno (Vegan) (Puebla)

Stuffed poblano, mole coloradito, heirloom quinoa, sunflower seed crema

## Dessert

(Select 1)

### Texturas de Chocolate Mexicano

Chocolate lava cake, avocado mousse, cacao nib tuile, hibiscus dust

### Flan de Queso con Cajeta y Nuez

Goat cheese flan, vanilla bean cajeta, candied pecans, edible flowers

### Nieve de Piña con Chamoy y Mezcal (Playful & palate-cleansing)

Pineapple granita, chamoy pearls, mezcal espuma, chile-salted pineapple crisp

### Churro de Coco y Piloncillo (Modern twist)

Mini coconut churro, piloncillo caramel, spiced cacao ganache

## Booking Request