

Valentine's Day Menu

Amuse Bouche

TO SHARE / PARA COMPARTIR

Oysters & pomegranate / Ostiones & granada
Serrano Jam & hibiscus / Jamón serrano & jamaica
Duck & beet / Pato & betabel
Vegetables / Hortalizas

First Course

STRAWBERRY & SALMON / SALMÓN & FRESA

Meyer lime, chili adobo, sunflower seed, onion, cilantro & orange
Limón amarillo, adobo de chiles. semilla de girasol, cebolla, cilantro & naranja

Main Course

MIGNON FILET / FILETE DE MIGNON

Parsnip, seasonal squash, crab, jocoque & blueberry- au jus
Chirivía, calabazas de la estación, cangrejo, jocoque & moras azules- jugo de res

Dessert

RASPBERRY / FRAMBUESA

Yogurt, saffron, seeds & matcha
Yogurt, azafrán, semillas de girasol & matcha

2,050 MXN