

# Chef Series 2019

## For the Table

PICKLED THINGS · FRESH MADE GUACAMOLE · LAS SALSAS

## Amuse Bouche

### TUNA CECICHE

Ruby grapefruit leche de tigre, cucumber, serrano chile, lime, purple basil

### 1st

### ENSALADA MARKETA

Green market gem lettuces, jicama, avocado + pistachio cream,  
roasted sunflower seeds, radishes, hoja santa  
*paired with Grapefruit Margarita*

### 2nd

### ALBONDIGA DUMPLINGS

Puebla meatball stuffed pot stickers, smoked pasilla Oaxaca salsa,  
rice vinegar, chive oil, green onion  
*paired with Smokey Ancho Margarita*

### 3rd

(Choice of)

### BISTEC

Mole spiced rubbed grass fed strip steak, charred onions,  
kumquat salsita, pepita lime butter, creamed yuca

### PESCADO BARBACOA

Fire roasted grouper, charred tomatillo béarnaise, fire roasted turnips + beets

### PORK LOIN

Pork belly + crispy chicharron, green tomatoes, chayote, apple, verdolaga, pork jus  
*paired with Watermelon Margarita*

### 4th

### HORCHATA CAKE

Spiced milk cake, yucatan honey + cream cheese frosting, bruléed orange  
*paired with Viva Reposado*