

DINNER OPTIONS



AZUL

\$90 PER PERSON – FOUR COURSES

COURSE ONE

Aguachile con Cobia, Chile Costeño Rojo & Tangerine Broth, Apple, Cucumber, Charred Allium

*Vegan Option | Tostada, Avocado, Charred Corn, Shishito Salpicon

COURSE TWO

Ensalada de Caesar, Romaine, Epazote, Masa Crouton, Manchego

Quesadilla, Beet Chorizo, Quesillo, Smoked Fresno Salsa

COURSE THREE

Tacos de Pescado, Toreado Aioli, Blistered Cabbage, Salsa Verde

Bone Marrow Tacos, Quelites, Smoked Butter, Pecan Gremolata, Heirloom Corn Tortillas

*Vegan Option | Veggie Tacos, Huitlacoche, Texas Mushrooms, Kale, Smoked Fresno Salsa

COURSE FOUR

Tamal de Chocolate, Caramelized Milk Ice Cream, Amaranth

Tajin Pavlova, Seasonal Sorbet, Seasonal Fruit

*Vegan Option | Seasonal Sorbet, Seasonal Fruit

Priced per person and served family style to share. All menus are gluten free. Menus are subject to change based on seasonality.

*Vegan options will not be listed on guest menus and will only be served to vegan guests as a substitution for non-vegan items.



ROSA

\$120 PER PERSON – FOUR COURSES

COURSE ONE

Aguachile con Cobia, Chile Costeño Rojo & Tangerine Broth, Apple, Cucumber, Charred Allium

*Vegan Option | Tostada, Avocado, Charred Corn, Shishito Salpicon

COURSE TWO

Ensalada de Caesar, Romaine, Epazote, Masa Crouton, Manchego

Bone Marrow Tacos, Quelites, Smoked Butter, Hoja Santa-Pecan Gremolata, Heirloom Corn Tortillas

COURSE THREE

Tacos de Pescado, Toreado Aioli, Blistered Cabbage, Salsa Verde

Pollo Asado Negro, Greener Pastures Half Chicken, Salsa Tatemada, Herbs, Heirloom Masa Tortillas

*Vegan Option | Veggie Tacos, Huitlacoche, Texas Mushrooms, Kale, Smoked Fresno Salsa

COURSE FOUR

Tamal de Chocolate, Caramelized Milk Ice Cream, Amaranth

Tajin Pavlova, Seasonal Sorbet, Seasonal Fruit

*Vegan Option | Seasonal Sorbet, Seasonal Fruit

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AMARILLO

\$150 PER PERSON – FOUR COURSES

COURSE ONE

Aguachile con Cobia, Chile Costeño Rojo & Tangerine Broth, Apple, Cucumber, Charred Allium
Ensalada de Caesar, Romaine, Epazote, Masa Crouton, Manchego

COURSE TWO

Tacos de Pescado, Toreado Aioli, Blistered Cabbage, Salsa Verde
Bone Marrow Tacos, Quelites, Smoked Butter, Pecan Gremolata, Heirloom Corn Tortillas

COURSE THREE

44 Farms NY Strip, Chilhuacle Negro Butter, Butterscotch Squash, Garlic Tomato Confit
Papas Fritas Potosinas, Charred Onion Aioli, Chives, Cilantro
Grilled Carrots, Requeson, Nixtamal Crumble, Chipotle Glaze, Mint, Cilantro

COURSE FOUR

Pastel De Camote, Toasted Meringue, Masa Graham Crackers, Caramelized White Chocolate
Tajin Pavlova, Seasonal Sorbet, Seasonal Fruit
*Vegan Option | Seasonal Sorbet, Seasonal Fruit

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