

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

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