



# ROMANTIC DINNER

## FIRST COURSE

Fresh oysters, fermented honey mignonette

Sparkling: Pinelli Prosecco

## SECOND COURSE

Charred avocado salad, quelites, cotija cheese

Cocktail: Roasted Red Pepper infused Mezcal, Aperol, Passionfruit, Mint

## THIRD COURSE

Roasted red snapper, axiote adobo, white beans, marlin stew, xnipec sauce

Wine: Monte Xanic, Sauvignon Blanc, Mex

## FOURTH COURSE

Roasted suckling pig terrine, pipián mole, cilantro, zucchini, pickled red onions

Wine: Selection D4, Blend, Mex

## DESSERT

Mexican cornbread cooked in corn leaves, eggnog ice cream

Digestif: Carajillo

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# ROMANTIC DINNER

## Vegetarian Option

### FIRST COURSE

Palm hearts tartar, fresh green sauce, green apple, broad beans, sesame oil dressing

Sparkling: Pinelli Prosecco

### SECOND COURSE

Burnt avocado salad, quelites, cotija cheese

Cocktail: Roasted Red Pepper infused Mezcal, Aperol, Passionfruit, Mint

### THIRD COURSE

Roasted cauliflower, almond mole, achote adobo, lemon, cilantro

Wine: Monte Xanic, Sauvignon Blanc, Mex

### FOURTH COURSE

Grilled zucchini, pipián mole, pickled red onion, cilantro

Wine: Selection D4, Blend, Mex

### DESSERT

Mexican cornbread cooked in corn leaves, eggnog ice cream

Digestif: Carajillo

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