

TEQUILA PAIRING DINNER

GUACAMOLE

HOMEMADE CORN TORTILLA CHIPS

CRUDO

HAMACHI, WASABI COCONUT OIL

+ *G4 BLANCO DE MADERA (INFUSED WITH PINEAPPLE)*

TAMAL

BRAISED DUCK CONFIT TOPPED WITH FIGS

+ *DON FULANO REPOSADO*

STEAK

SEARED RIB EYE, CORN GNOCCHI, CHIMICHURRI

+ *SIETE LEGUAS AÑEJO*

POSTRE

CUATRO LECHEs, GUAVA SAUCE WITH MINI TEQUILA
ESPRESSO MARTINI

+ *LOST LORE HASTA LA RAIZ*

October 15
6:30PM
\$85pp

DOES NOT INCLUDE TIP/TAX

MENU IS SUBJECT TO CHANGE

RESERVATIONS RECOMMENDED

