



NATIONAL TEQUILA DAY

AN EXCLUSIVE NATIONAL TEQUILA DAY DINNER

GRAN CENTENARIO TEQUILA MARGARITA

HAMACHI TOSTADA

sikil pak, guacamole, lime, micro cilantro

MAESTRO DOBEL TAHONA TEQUILA MARTINI

SCALLOP CRUDO

*green apple aguachile, smoked trout roe, kombu oil,
serrano chile tequila droplets*

JOSE CUERVO RESERVA DE LA FAMILIA
REPOSADO TEQUILA OLD FASHIONED

VENISON TENDERLOIN

turner's cut mole, charred leek, pickled onions

MAESTRO DOBEL 50 EXTRA AÑEJO SILVER OAK TEQUILA

POBLANO RISOTTO

parmigiano reggiano, poblano chile, smoked oak aroma duck breast

MAESTRO DOBEL ATELIER EXTRA AÑEJO TEQUILA

DRY-AGED NY STRIP

black garlic adobo, potato mochi, charred onion, micro shiso & sorrel

1800 GUACHIMONTON TEQUILA MANHATTAN

SHORT RIB

coffee-chile reduction of braising jus baby carrots sous-vide in vermouth

JOSE CUERVO RESERVA DE LA FAMILIA
PX AÑEJO CRISTALINO TEQUILA

THE SWEET SKULL

chocolate biscuit, PX ganache, café de olla ice cream, cinnamon streusel

