



Social Dinner

4 Course Prefix
\$110^{PP*}

PRIMERO

First Course, Our Signature Guacamoles, Served Family Style

made from hass avocados, cilantro, onions, fresh key lime juice, handmade comal tortillas,
served with crudités and totopos

KAHLO & RIVERA

mango relish, black garlic ancho chile paste

LA CATRINA

goat cheese, charred sweet pumpkin, pepitas

SEGUNDO

Second Course, Choose 1

ESQUITES

*mexican street corn off the cob,
queso cotija, smoked spices, lime-truffle aioli,
shaved périgord black truffles*

TRIO MOLOTES

*3 oaxacan masa empanadas
CHORIZO - HUITLACOCHÉ - CHICKEN TINGA
queso cotija, crema, tomatillo sauce*

TUNA TOSTADAS

*yellow-fin, avocado salsa, pickled cabbage,
herbed crema, black american caviar*

BERROS SALAD

*wild red watercress, avocado, jicama, naval
orange, meyer lemon vinaigrette*

TERCERO

Third Course, Choose 1

MOLE de POLLO CAMPESTRE

*free range, french cut roasted chicken,
grandma's mole sauce, epazote green rice*

BERKSHIRE COCHINITA PIBIL

*achiote morita pork loin, pickled red onions,
habanero sauce, comal tortillas*

"ARRACHERA" STEAK

*mulato rubbed skirt steak, roasted potatoes,
taragon, avocado purée*

BRANZINO

"MANCHAMANTELES"

whole roasted, salsa veracruz, olives, capers, apple relish

ARROZ del JARDIN

*poblano pesto, baby corn, baby zucchini,
asparagus, shaved périgord black truffles*

CUARTO

Fourth Course, Served Family Style

TRES LECHES CAKE

raspberry sauce

MOUSSE de CHOCOLATE

crema de mezcal berries compote



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please note, menu choices are subject to seasonal changes *Tax, Gratuity & Admin Fees Not Included