



SPECIAL REGIONAL MENU

Amuse Bouche

Wild turkey salbute in a traditional Yucatán Ix ne pec sauce

Entrée

Local crab jicama taco in a mango chipotle dressing with a chile piquin vinaigrette

Main Course

White Tuna in a traditional pumpkin seed “pipian” served with local squash on sauté Hoja Santa asparagus

And

Mole de Olla consome with a corn-potato dobladita stuffed with braised short ribs

Alternate Dessert (1 per person)

Papantla vanilla & xtabentun creme brulé with a 70% dark chocolate on Mayan gold wash

Guanabana bonbon with spearmint mojito & pitaya sweet crystals

Price per Person \$95.00US + TAX (Includes Service)

Note: This menu was developed with the objective of supporting local economy by using only products organically grown and harvest in the region

SPECIAL REGIONAL MENU II

First Course ~ Appetizer

Conch Carpaccio in a sour orange mezcal Vinaigrette; a Cozumel delight

Second Course ~ Soup

Riviera Maya baby Caribbean lobster with a Yucatán Honey – Axiote –Corn Chowder

Third Course ~ shrimp

Camarones Maya , U-15 Shrimps Axiote marinated cooked in the grill serve with a Chaya Tamal and frijoles colados

Fourth Course ~ Meat

Fancy “Poc Chuc “ marinated Grill Pork Tenderloin with local ibes salad and Longaniza de Valladolid potato cakes

Fifth Course ~ Mexican Dessert ~

Tabasco Coffee pannacota, chocolate foam with crispy chocolate candies

Yucatan lime Pay “ my way “

Meringue – cookie – lima sorbet- almond piña colada

Price per Person \$140.00USD + TAX (Includes Service)

RIVIERA MAYA “LOCAL” PREMIUM

Amuse Bouche

Wild Venison Panucho in a traditional Yucatán Ix ne pec sauce

Entrée

Crispy Boquinete fish taco in a chipotle dressing with local cucumbers , Cabbage and cilantro salad

Main Course

Chaya lime Wild turkey Broth with a touch of Habanero.

6 Oz Grill Rib Eye marinated in “ Local Recaudo Blanco” for 24 hrs , Corn Tatemado Esquite and local Squash Pure with Pepitas

Alternate Dessert (1 per person)

Papantla vanilla pudding over Amaranto crispy cookie and kahlua & 70% dark chocolate syrup.

Mango , Mango , Mango Unique Dessert

Price per Person \$150.00USD + TAX (Includes Service)

THE BEST OF LOCAL FLAVOR

First Course ~ Appetizer

Crispy soft shell crab taco in hand made flour tortilla , cilantro , Jicama salad and ginger chile arbol Yucatan honey sauce

Second Course ~ Salad

Spring Mexican Organic Flower Salad with Hibiscus flower Vinaigrette, Garnished Fresh Avocado, Orange and Toasted Coconut, with cracked black pepper

Third Course ~ Fish

Tic In Xic Fish with Ix Ne Pec Sauce (Recaudo Rojo) Served Over White Rice, Avocado

Fourth Course ~ Meat

Grilled "Tizimin" Rack lamb with Chirmole sauce, Black beans , salsa tamoulada and Sweet plantain pure

Fifth Course ~ Mexican Dessert ~

Dulce de leche caramelized natilla with piloncillo nut crust and papantla vanilla sauce
Oaxaca 70% Cocoa Bean chocolate Cake with XVIII Artisanal Ice Cream.

Price per Person \$160.00USD + TAX (Includes Service)

CONTEMPORARY MEXICAN PREMIUM MENU

Cure Cactus *Panela* cheese salad and *Epazote* Mushroom *Gordita* with Chickpea pure, Mexican green salsa and Cilantro Sprouts.

Caribbean Bass Green *Quelite* Ceviche with *Habanero* Flat Bread Chip *Tatemado* Corn cream with *Serrano* Avocado Gelatin bites and *Cotija* cheese foam.

Grilled Oily fish in a Delicate Herb-Squash seed *Pipian* sauce Served with Asparagus tips and local Spring pumpkin.

Grill lamb in white "recado", a mix of Yucatan peninsula spices , frijoles colados and local squash pure.

Fresh Manila mango boat with Ixtabentum Sorbet and hibiscus flower sauce.

Pineapple turnover cake with coconut ice cream and dark rum honey glaze

Artisan Mexican Bread Mexican Coffee Mexican Sweets

Price per person \$181.00 usd + TAX. (service included)

EVENING OF MEXICAN FLAVOR

Amuse Bouche

A taste of 3 different Mexican Seafood Ceviche

First Course ~ Appetizer

Shrimp Enchiploclado Veracruz Style with Mogo Mogo with Finely Diced Jalapeno Peppers

Second Course ~ Soup

Tatemado Corn Cream with Cotija Foam, Julienne Fried Tortillas Strips; Pieces of Grilled Corn and Guajillo Oil

Third Course ~ Salad

Spring Mexican Organic Flower Salad with Xtabentum Vinaigrette, Garnished Fresh Avocado, Orange and Toasted Coconut, with cracked black pepper

Fourth Course ~ Fish

Tic In Xic Fish with Ix Ne Pec Sauce (Recaudo Rojo) Served Over White Rice, Avocado Presented on a Banana Leaf

Fifth Course ~ Intermezzo Hibiscus Flower Sorbet

Sixth Course ~ Mole Tasting ~ 3 Different Types of Moles

Mole Chichilo with beef , Butter Molito with lamb Mole - Mole Verde with duck

Grilled Mexican Vegetables

With Basket of hand made Tortillas

Seventh Course ~ Mexican Dessert ~

Fresh Mango Chalupa with Coconut Ice cream and Citrus Lima-Sparemint sauce sauce.

Dulce de leche caramelized natilla with piloncillo nut crust and papantla vanilla sauce

Oaxaca 70% Cocoa Bean chocolate Cake with XVIII Artesanal Ice Cream.

Price per Person \$180.00USD + TAX (Includes Service)

MEXICAN PREMIUM SEAFOOD SAMPLER

Ensenada farm red neck raw baby clam and oyster kumamoto and medium size pacific conch fountain with red vinegar vinaigrette, apple vinaigrette and ginger oil

Grilled octopus in a light lime lemon vinaigrette with roasted new potatoes

Conch carpaccio in a sour orange dressings, a yucatan delight.

Fish filet grilled (catch of the day) in a rosemary butter

Rosarito style baby Caribbean lobster with a light bean sauce and a corn risotto.

Lava cake with freesh strawberries and hazelnut Italian ice cram

Sorbet tasting in a crispy waffle cookie