

## DINNER SERVICE MENU

Américas – Chef Daniel Ovadía + Chef Salvador Orozco

1. Duck dumplings
  - a. Kaffir lime, almond milk, hazelnut oil, green beans, mushrooms and smoked chili
2. Short beef rib
  - a. Cured in brown sugar and meco chili, persian lime powder, black Chichilo, fried potatoes "noodles" and Brussels sprouts
3. Coconut Cake
  - a. Mango, pineapple, cilantro, coconut rum, tapioca

Café Annie – Chef Victor Cabrera

1. Broad bean soup with nopales
  - a. Served with Oaxaca cheese and chili oil
2. Peanut sauce enchiladas
  - a. Chicken enchiladas topped with peanut-chili sauce, sour cream and cheese
3. Cornbread
  - a. With chocolate ice cream and eggnog

Picos – Chef Israel Montero

1. Green Aguachile (Catch of the day fish & shrimp)
  - a. Serrano chili, cilantro, orange, lemon, persian cucumber, jicama, strong root and spearmint.
2. Rib-eye
  - a. Vaquita beans, onion, pasilla chili, guajillo chilli and "salsa martajada"
3. Cornbread
  - a. With Cajeta ice cream