

Lasana Autoctona de Huitlacoche: "Lasagna" of corn masa noodles, huitlacoche (inky corn mushroom), roasted white sweet potato & crunchy nixtamal in herby-green, fresh corn sauce (wild greens, serrano chile). 2009 Francois Pinon "Cuvee Tradition" Vouvray, Loire Valley, France

Trucha al Acuyo con Hongos: Hoja santa-crusted Rushing Waters trout in green pipián (tomatillo, poblanos, pepitas). Black Aztec corn "polenta" cakes with pumpkinseed butter, roasted wild & cultivated mushrooms, charales powder. 2007 Panther Creek "Shea Vineyard" Pinot Noir, Yamhill-Carlton District, Willamette Valley, Oregon

Javalí en Pipián Rojo de Nuez: Wood-grilled wild boar chop & braised boar shoulder in red pipián (pasilla, cacao, pecans). Braised quelites with homemade mezcal vinegar, pasilla-hominy compote, pecan tostada. 2009 Wind Gap Syrah "Griffins Lair Vineyard" Sonoma Coast, California

Pastel de Cacao y Mesquite: Warm, moist chocolate-mesquite cake, caramelized amaranth ice cream, avocado pudding, sweet tamal, alegría candy. 2001 Felsina Vin Santo del Chianti Classico, Tuscany, Italy

