

Chef's Experience

\$60 per person | 5 courses — the perfect variety (plus surprises)

Bar Sotano Experience

\$100 per person | 5 courses with 5 cocktails or agave pairings.

Aguachile de Mariscos

Florida pink shrimp, Hudson Canyon scallops, cucumber & avocado with mamey aguachile broth (*lime, chile morita*)

PAIRING "**Mango Michelada**" Wahaka espadín, mango, Housemade sangrita (*tomatoes, fresh lime & orange juice, Tamazula*) Tecate

Cauliflower Pibil

Achiote-marinated cauliflower roasted in banana leaves, gilded with pickled red onions & habanero salsa (*kut*)

PAIRING "**Mezcal, Saffron**"
Del Amigo mezcal, Oaxacan pasilla syrup, Apologue saffron liqueur, pineapple, lime

Taco de Suadero de Lujo

Crispy beef suadero, foie gras crema, avocado, tomatillo-cascabel salsa

PAIRING *Don Mateo* **Pechuga** – *Delia Vargas Vieyra*

Quail, Salsa Borracha

Plancha-seared quail, salsa borracha (*pasilla chile, garlic, Modelo Negra, orange*), charcoal-grilled chayote

PAIRING "**Whiskey, Sugarcane**"
Abasolo whisky, Sol Tarasco Hongos charanda, Cocchi di Torino vermouth, Angostura bitters, orange oil

Mangoneada Panna cotta

Mango panna cotta, sweet-tangy-spicy chamoy swirl, fresh mango, Tajin sprinkle

PAIRING "**Agave Old Fashioned**" El Tesoro reposado tequila, Nixta corn liqueur, piloncillo, orange oil