



## Mexican Aphrodisiac Dinner

(Prix-fix \$65 per person, with champagne toast)

### First Course

**Guacamole and Salsa**

### Second Course

**Crema de Calabaza con Langosta y un Toque de Coco**

*Butternut squash, lobster, coconut milk, chipotle chile, pumpkin seeds*

**Tortita de Cangrejo con Tamarindo**

*Serrano spice Crab cake, tamarind salsa, truffle, aioli*

**Taco de Barbacoa con Tuétano**

*Tequila-beer braised beef cheeks taco, marrow bone, pickled onion, oregano, cilantro*

### Third Course

**Enchiladas Suizas con Foie Grass**

*Slow cooked duck enchilada, foie gras tomatillo morita salsa verde, crema, cotija cheese*

**Callo de Hacha con Huitlacoche**

*Pan seared dry scallops, piloncillo chipotle glaze, poblano corn cake, black Mexican truffle*

**Rack de Cordero con Pesto de Cilantro**

*New Zealand rack of lamb, cilantro chile pesto*

### Fourth Course

**Cajeta Cheesecake**

*Goat milk caramel cheesecake, coconut fruit compote*

**Mexican strawberry shortcake**

*Tres leches cake, fresh strawberries, whipped cream, dulce de leche ice cream*

All our Restaurant Week dishes are made with organic, free range meat