

# SF RESTAURANT week

NOVEMBER 3-16, 2023

for the table | 75 per person  
beverage pairing | 35 per person

TASTE OF MEXICO



## BIENVENIDOS

### BLACK BEAN PARFAIT

crema, cotija cheese, chive, kaluga caviar

## PRIMERO

### SOPES

beef barbacoa, shaved cabbage, pickled red onion

### HALIBUT AGUA CHILE

cucumber, citrus purée, watermelon radish  
serrano chili, marigold pedals

### MUY BUENO

montelobos mezcal, curacao  
hibiscus tea, lime, fresno chili

## SEGUNDO

### BRAISED BEEF CHEEK

mole negro, sesame seeds, breakfast radish  
housemade corn tortillas, salsa de nopal

### CHILE RELLENO

poblano pepper, oaxaca cheese, mexican oregano  
pickled spanish onion, salsa caldillo

### PIÑA GÜEY

tres agaves reposado tequila, alma tepec chile pasilla  
pilloncillo, lemon, pineapple tepache

## POSTRE

### CHURROS CON CHOCOLATE

dulce de leche, coconut crema, fresh raspberries

### CONTIGO MI CHATA

rumchata cream liqueur, cinnamon  
oatmilk, dulce de leche

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Kindly inform your server of any allergies or dietary restrictions.