

Dinner Series

Chef Treviño

Thursday, November 20, 2025

\$99 por persona

+\$45 por maridaje, por persona

Primer Curso

Atún & Trufa

edamame, sesame

Champagne, Piper Heidsieck, France

Segundo Curso

Bacalao Curado en Casa

calabaza, roasted fennel, pistachios, champagne vinaigrette

Albariño, Pazo Pondal, Spain

Tercer Curso

Chuletas de Cordero a la Parrilla

smoked eggplant, recaó romesco

Tempranillo, Arzuaga Crianza, Spain

Cuarto Curso

Flan de Calabaza Ahumada

orange crème, dark chocolate nibs

Riesling, Chateau St Michelle, Washington

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.