# SPRING BREAK

At this time of year, it's no surprise that Cancun, Cabo and Puerto Vallarta lure northerners with their warmth, beautiful sand beaches and azure waters. While good food is abundant in all those seaside destinations, let us introduce you to the taste of some deliciously different coastal spots.

The plantains are famous from the steamy tropics of Chiapas, right on the Guatemala border, their flavor soring when paired with the famous local cheese and tiny simojovel chile.

Mangos thrive around Tabasco's cacao fields and never taste better than when given a street vendor's treatment.

While Veracruz beaches aren't the country's most beautiful, the cuisine is offered in the bountiful beach-side restaurants weaves together the regions strong Spanish heritage with native ingredients.

There's nothing more iconic on Mexico's upper west coast than skewered grilled shrimp in a deep, rich red chile adobo. Or for that matter, everything served with Huichol hot sauce. Wait 'til you taste our homemade version.

Rin Charlen

TEAM:

 $\mathsf{Rick} \ \& \ \mathsf{Deann} \ \mathsf{Bayless}$ 

PROPRIETORS

Zach Steen

**CULINARY DIRECTOR** 

Meagan O'Connor

**CHEF DE CUISINE** 

Jesus Maldonado

**SOUS CHEF** 

Jennifer Jones Enyart
PASTRY CHEF

Lanie Bayless

**GENERAL MANAGER** 

Alejandra Perez

MANAGER

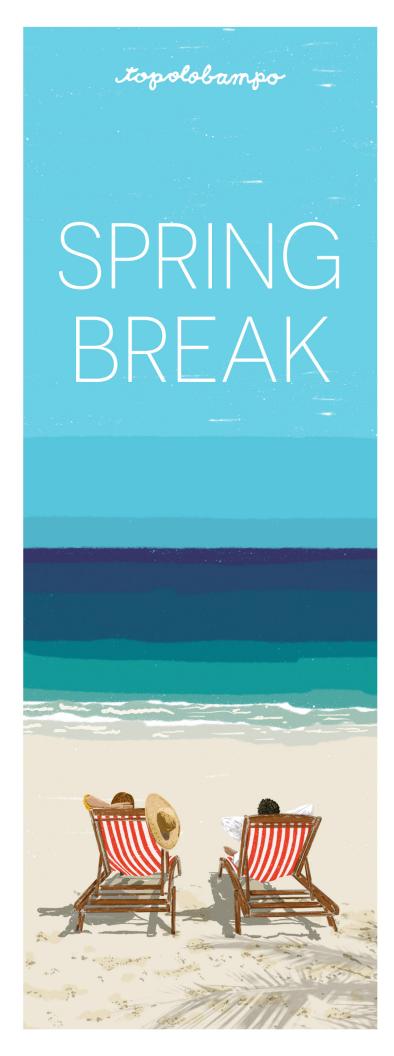
Jose Gonzalez

CAPITAN

Jill Gubesh
WINE DIRECTOR

Julianna Arquilla

SPIRITS DIRECTOR



# SPRING BREAK



### CÓDIGO 1530 BLANCO STILL STRENGTH AGAVE: TEQUILANA WEBER

AMATITAN, JALISCO

## SALMON, SABORES A MINILLA MANDINGA, VERACRUZ

Ora King Salmon cured with fresh California bay laurel, flavors of minilla (tomato, jalapeño, olive, caper), olive-cured green almonds, bronze fennel, flowers.

### 2019 DOMAINE WEINBACH, *CLOS DES CAPUCINS*PINOT GRIS

ALSACE, FRANCE

### TORTITAS DE PLÁTANO TAPACHULA, CHIAPAS

Tiny plantain dumplings, black beans with chile simojovel, Chiapas doble crema cheese, homemade crema, Bayless garden herbs.

#### WAHAKA **ABOCADO CON GUSANO**

AGAVE: **ESPADÍN**, RESTED 3 MONTHS IN OAK
BARRELS WITH TOASTED AGAVE WORM
SAN DIONISIO OCOTEPEC. OAXACA

#### CAMARONES EMBARAZADOS YELAPA, JALISCO

Wood-grilled Crystal Blue prawns, pasillaorange marinade (hint of chocolate), smoked trout roe, grilled jicama, tequila & butter-braised beauty heart radish.

### 2019 ALTESINO BRUNELLO DI MONTALCINO

TUSCANY, ITALY

#### PUERCO IBÉRICO, SALSA HUICHOL PUNTA MITA, NAYARIT

Braised Ibérico pork cheek & grilled presa, confit potatoes, azufrado beans with chorizo, homemade Huichol sauce.

## 2020 DR. HERMANN *ERDENER PRÄLAT*RIESLING AUSLESE GK

ALTE REBEN, MOSEL, GERMANY

### MANGO CALLEJERO FRONTERA, TABASCO

Pannacotta with allspice & rosita de cacao, Mexican mango, red currant chamoy, Tajin, green mango crunch.

# CUENTACUENTOS **TEPEZTATE EVERARDO GARCIA SALVADOR** AGAVE: **TEPEZTATE**

SAN PABLO MITA, OAXACA

#### HORCHATA DE COCO PROGRESO, YUCATAN

Coconut-horchata shaved ice, coconut sorbet, piloncillo syrup, young coconut gelatinas, makrut lime leaf tapioca, candied almonds, puffed rice.