

DAY OF THE DEAD

The Soul of Michoacán

“¡Qué lindo es Michoacán!” the expression goes. “How beautiful is Michoacan!” Stunning colonial *pueblos mágicos* (magical towns) are nestled among lakes throughout the volcanic Sierra Madre mountain range, offering treasures that range from hand-hammered copper tableware and blown-glass Christmas ornaments to sanctuary for monarch butterflies who’ve migrated further than any insect on earth. In ancient tradition, the butterflies embody departed souls who return every fall to commune with the living during Mexico’s most important family holiday, *Día de Muertos*. Folks gather from far and wide to celebrate the continuity of life—and loved ones who’ve gone before—with marigolds, keepsakes, chocolate and favorite local (and family) dishes. The dishes we offer you on this Michoacan *Día de Muertos* menu will be shared at family tables throughout this beautiful land.



Rick and Deann Bayless
PROPRIETORS

Zach Steen
CULINARY DIRECTOR

Meagan O’Connor
CHEF DE CUISINE

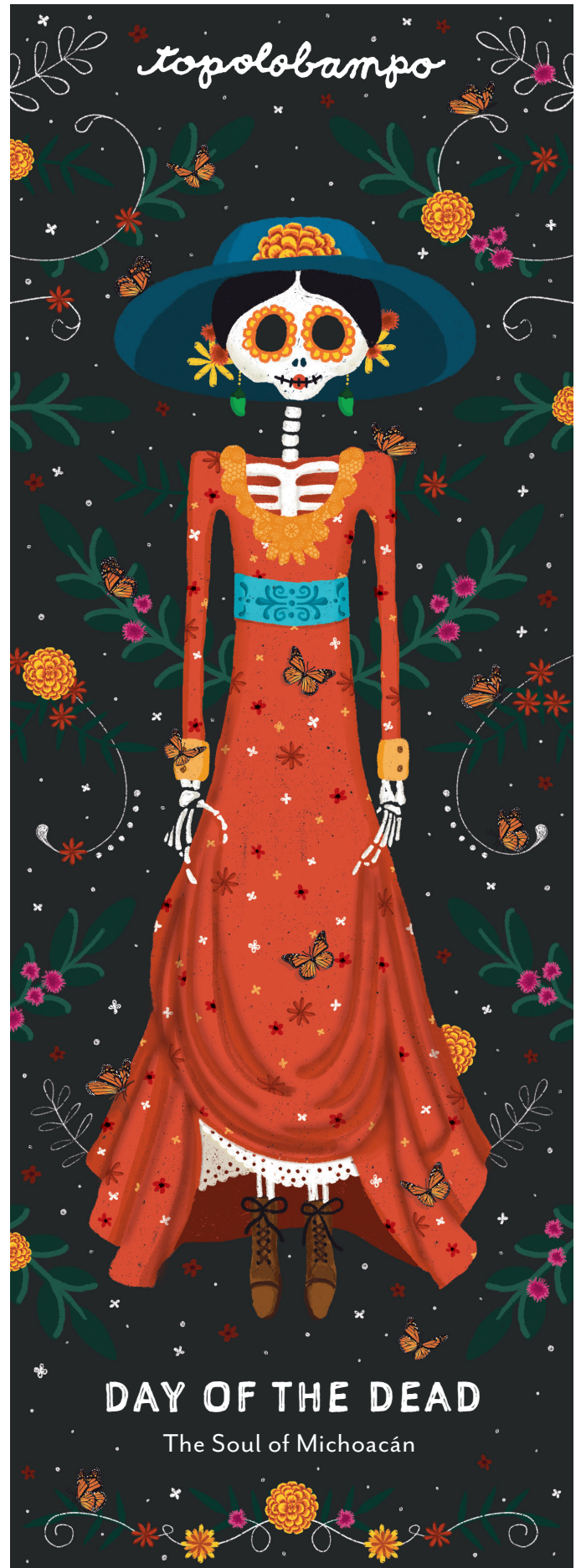
Jennifer Jones Enyart
PASTRY CHEF

Lanie Bayless
GENERAL MANAGER

Jose Gonzalez
CAPTAIN

Jill Gubesh
WINE DIRECTOR

Julianna Arquilla
SPIRITS DIRECTOR



PERFECT



DEL MAGUEY *CHICHCAPA*

AGAVE: ESPADÍN

SAN BALTHAZAR CHICHICAPAM, OAXACA

2020 DOMAINE ALBERT BOXLER

EDELZWICKER RÉSERVE

ALSACE, FRANCE

2022 MARGINS WINE

NEUTRAL OAK HOTEL, RED BLEND

CALIFORNIA

FIDENCIO *PECHUGA*

**AGAVE: ESPADÍN, TRIPLE DISTILLED WITH FRESH
FRUITS AND CHICKEN**

SANTIAGO MATATLÁN, OAXACA

C. DA SILVA, *DALVA*

10-YR. TAWNY PORT

DOURO VALLEY, PORTUGAL

ABASOLO ANCESTRAL CORN WHISKY

CORN: CACAHUAZINTLE

JILOTEPEC DE ABASOLO, MEXICO

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CAMARÓN, SABOR A SOPA TARASCA

Grilled jumbo blue prawn, classic sopa tarasca flavors (ancho chile, bayo beans, roasted tomato, avocado, toasted tortilla, epazote).

UCHEPO GRATINADO

Sweet corn tamal, güero chile cream, two cheeses (dry Jack, Samuel's artisan Jack), roasted chayote, shaved truffle.

TRUCHA, PIPIÁN VERDE

Riverance trout roulade, green pipián (tomatillo, poblano, almond, pinenut, sorrel, mint, hoja santa), sauteed watercress, buttery parsnip, Bayless garden herbs.

PATO, CARNITAS, MOLE MICHOACANO

Rohan duck two ways (roasted breast, carnitas), bright, rich Michoacan mole, roasted honey nut squash.

CHONGOS, NIEVE DE CREMA SECA

Homemade Michoacan-style chongos (fresh curd in sweet whey), clotted cream sorbet, brioche croutons, buttery pastry leaves.

PASTEL DE ATOLE NEGRO

Black atole pudding cake, calabaza en tacha (red kuri squash cooked in raw sugar), cajeta caramel semifreddo, house-ground chocolate, cocoa tuile.