

**FIRE, CHILES & CACAO:
THE FLAVORS OF TABASCO**

The exhilarating jungle-y terrain of Tabasco is the perfect cradle for chocolate. The cacao trees sprout up under the canopy of tropical fruit and timber trees. The harvested cacao pods crack open, revealing the cocoa beans enveloped in an elixir-like, tangy tropical substance. It's only when those beans are fermented and roasted that the familiar aroma of chocolate emerges.

Huge rivers and waterfalls cut through the dense terrain as they run toward the fertile waters of the sea. Vast ancient Mayan ruins have been reclaimed from the rainforest. And small communities have carved out space to create culinary traditions that celebrate the area's delicious and unique bounty.

Let us lead your journey through the enchanting flavors of Tabasco.



Rick and Deann Bayless, **PROPRIETORS**

Zach Steen, **CULINARY DIRECTOR**

Meagan O'Connor, **CHEF DE CUISINE**

Jennifer Melendrez, **PASTRY CHEF**

Lanie Bayless, **GENERAL MANAGER**

Alejandra Navarro, **MANAGER**

Jill Gubesh, **WINE DIRECTOR**

Julianna Arquilla, **SPIRITS DIRECTOR**



PERFECT



2019 CRUSE WINE CO.
TRADITION ROSÉ, SPARKLING WINE
CALIFORNIA

CUENTACUENTOS ANGEL CRUZ CALVO
AGAVE: TOBALÁ
EL LAZO, SOLA DE VEGA, OAXACA

KILINGA BACANORA SILVESTRE
AGAVE: ANGUSTIFOLIA HAW
ÁLAMOS, SONORA

2021 HENSCHKE
HENRY'S SEVEN
BAROSSA, AUSTRALIA

NV LAURENT-PERRIER
HARMONY, DEMI-SEC
TOURS-SUR-MARNE, CHAMPAGNE, FRANCE

LA VENENOSA RAICILLA SIERRA DEL TIGRE
AGAVE: INAEQUIDENS
MANZANILLA DE LA PAZ, JALISCO

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AGUACHILE DE PULPO Y CAMARÓN

Mosaic of young octopus & sashimi-grade shrimp, avocado, cucumber, charred knob onions & black aguachile “broth” (charred onion & serrano, lime)

TORTILLA DE MAÍZ NUEVO RELLENO

Rustic tortilla of three heirloom corn masas, spring filling (local greens, buttery morels, lion’s mane mushroom longaniza, quesillo cheese), salsa of cascabel chiles & milpero tomatillos.

MONE DE PESCADO

Banana-leaf-cured California black cod slow-cooked in herby hoja santa with chilies, tomatoes & sweet plantain; green pipian (pumpkin seeds, tomatillo, roasted güero chiles, herbs).

HORNEADO DE COCHINITA

Slow-roasted suckling pig basted with a sofrito of ancho & pasilla chiles, achiote & sesame; rich black beans (star anise, roasted tomato), queso doble crema.

REGALO DE PLÁTANO MACHO

Butter-basted plantain “gift” with homemade fresco cheese, nata & sweetened crema.

CACAO

Chocolate-chevre cheesecake, allspice-leaf ice cream, roasted strawberries, cacao fruit gastrique, crunchy cacao-nib tuile, house-ground chocolate sauce.