

THE ART MENU

Many have told us that the Mexican art collection we've put together over the last four decades would make Harrison Ford say "this should be in a museum." And now, you can eat that art ... or at least dishes that were inspired by their forms and hues, luster and shadow.

Chefs Meagan O'Connor and Jennifer Jones Enyart and mixologist Lanie Bayless have created six brilliantly crafted courses and a special cocktail—plus snacks and surprises—to engage all your senses, to draw you into these expressive works of art and allow you to experience them from a new perspective.

Folks often say that great cooking is an art form. Never is that truer than when the piece on the wall inspires beauty on the plate. That dialogue can be truly inspiring.



Rick and Deann Bayless
PROPRIETORS

Zach Steen
CULINARY DIRECTOR

Meagan O'Connor
CHEF DE CUISINE

Jennifer Jones Enyart
PASTRY CHEF

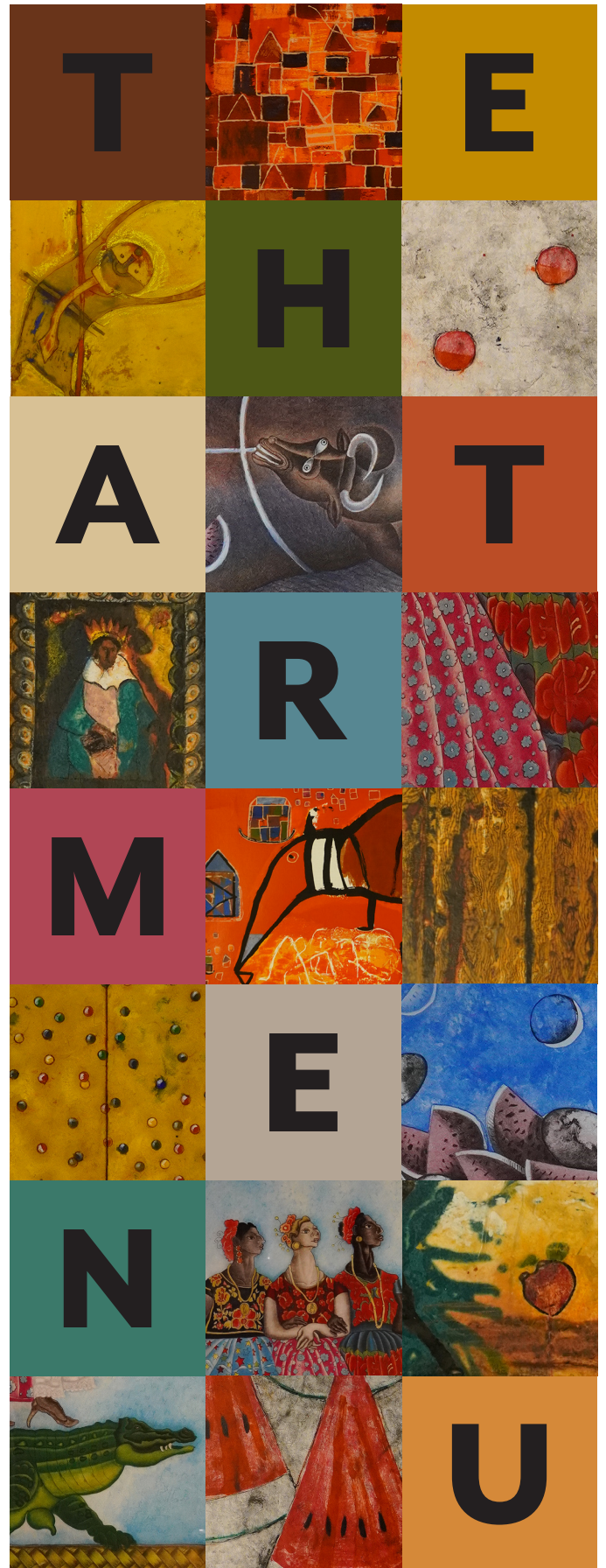
Lanie Bayless
GENERAL MANAGER

José Gonzalez
CAPTIAN

Jill Gubesh
WINE DIRECTOR

Julianna Arquilla
SPIRITS DIRECTOR

Topolobampo



PERFECT



2020 PRÀ, STAFORTE

SOAVE CLASSICO

VENETO, ITALY

MONTELOBOS PECHUGA

**AGAVE: ESPADÍN, TRIPLE DISTILLED WITH
TURKEY, FRUITS & SPICES**

SANTIAGO MATATLÁN, OAXACA

LA LUNA MEZCAL CHINO + MANSO ENSAMBLE

AGAVE: CUPREATA + AGAVE SP

SANTA MARIA LA PILA, MICHOACÁN

2018 PRECEDENT, KIRSCHENMANN VINEYARD

ZINFANDEL

MOKELUMNE RIVER, LODI, CALIFORNIA

LA VENENOSA TABERNAS III EDITION REPOSADO

**AGAVES: CHICO AGUIAR & LECHUGILLA,
AGED 99 DAYS IN OLOROSO SHERRY CASKS**

EL MOSCO, JALISCO

NV GD VAJRA

BAROLO CHINATO

PIEDMONT, ITALY

THE ART MENU

CAOS DE ALMEJAS

Baby Baja chocolate clams with a riot of flavors (finger lime, sea beans, yellow tomatoes, Mexican mint marigold, chiltepín), avocado, radish, rooftop cherry tomatoes.

LUZ DORADA

Heirloom corn tamal (local fresh huitlacoche), mantequilla beans, yellow summer squash, charred baby corn, black truffle, squash blossom sauce (saffron, güero chile).

CUADROS EN ROJO

Slow-cooked Petuna ocean trout (ancho cured), red peanut mole, kohlrabi 3 ways (comal-charred, butter-roasted, red wine-braised), chayote.

TRES PIEZAS

Texas acorn-fed pata negra pork (presa, belly), Bayless Garden eggplant, black bean sauce (infused with salsa negra), black kale, pickled watermelon rind.

PUESTA DEL SOL

Almond macaron (turmeric), homemade clotted cream, apricots preserved with honey wine & anise hyssop, ground cherries.

BAILE CON COCODRILO

Chocolate mousse cake, Xoco chocolate ganache, hoja santa ice cream, jamoncillo ruffles, Bayless garden herbs & flowers.