

VENTANA GRILL



CLASE AZUL®
MÉXICO

TEQUILA TASTING & DINNER MENU

1ST COURSE

CEVICHE DE PESCADO TOSTADA

Citrus Cured Sea Bass, Pico De Gallo, Avocado Puree, Fresno
Chilies, Cucumber Ribbons, Radish

PAIRED WITH MEZCAL SAN LUIS POTOSI

2ND COURSE

TACO DE CARNITAS

Pork Confit, Guacamole, Four Chilies Salsa, Pickled Onion, Garlic
Chips, House Made Blue Corn Tortilla, Micro Cilantro

PAIRED WITH PLATA (NEAT)

3RD COURSE

PULPO A LA PARRILLA

Braised And Grilled Octopus, Crispy Smashed Potatoes, Chorizo,
Habanero Crema, Ancho Chili Salsa, Pea Tendrils

PAIRED WITH GOLD (NEAT)

4TH COURSE

FILET MIGNON (4OZ.)

Spanish Rice, Chili Colorado, Grilled Nopales Salsa, Cotija
Cheese, Sesame Seed, Spring Onion Curls

PAIRED WITH ANEJO (NEAT)

5TH COURSE

LILLY'S CHOCOLATE FLAN

Chocolate Cake Layered With Dulche De Leche Flan, Mango,
Coconut Cream, Toasted Pistachio, White Chocolate Pearls, Mint

PAIRED WITH PLATA ESPRESSO MARTINI

