

HUGO ORTEGA'S GRILLING AT THE GAGE

MENU

PASSED

OSTIONES DE LUJO

WOOD-ROASTED OYSTERS, MOLE AMARILLO, COTIJA, BREADCRUMBS

MOLOTES DE XOXCOTLAN

OVAL MASA CAKES, POTATO, CHORIZO, GUACAMOLE,
CHILE DE ONZA, CREMA, QUESO FRESCO, CHAPULIN, GARNISH COTIJA

TAMALES DE DURAZNO

PEACH TAMALES

HUGO RITA COCKTAIL



FIRST COURSE

ENSALADA DE MELON

COMPRESSED MELON, XOCONOSTLE, QUESILLO WITH CHEPICHE,
COTIJA, AMARANTH AND CHAPULIN POWDER, CHILE DE ARBOL
VINAIGRETTE

FALL CREEK VINEYARDS SAUVIGNON BLANC

SECOND COURSE

PULPO

CRISPY WOOD-ROASTED OCTOPUS, MASA PANCAKE,
PUYA PEPPER ADOBO, TOASTED PUMPKIN SEEDS

THIRD COURSE

BARBACOA DE RES DE ZAACHILA

BRAISED ROLLED SKIRT STEAK, HOJA SANTA,
GUAJILLOPUYA AND COSTEÑO PEPPER BROTH, POTATO, CARROTS,
MASA DUMPLINGS

FALL CREEK VINEYARDS GRENACHE, SYRAH, MOURVEDRE BLEND



DESSERT

SOUPA DE FRUTAS

PRICKLY PEAR SORBET, FRESH BERRIES, SPARKLING HIBISCUS
BROTH, LIME SHORTBREAD COOKIE

MEZCAL

LATIN INSPIRED MUSIC FROM GRUPO DE LA PAZ

**\$100 PER PERSON, INCLUDES FOUR COURSE PRIX FIXE DINNER,
TAX AND GRATUITY**

SEATING IS LIMITED, RESERVATIONS REQUIRED.

