



La Primera Fila

CHEF'S TABLE EXPERIENCE
AT DLEÑA BY CHEF RICHARD SANDOVAL
160.00 EIGHT COURSES | 75.00 BEVERAGE PAIRING

Bienvenidos

PLEASE ENJOY

Champagne

laurent-perrier la cuvée brut, france nv

CHARRED AVOCADO ^N

green apple relish / tofu cashew mayo
chile de árbol peanut purée
purple watercress / arbequina olive oil

SCALLOPS CEVICHE* ^S

lychee aguachile / cucumber / mango
smoked trout caviar

GRAMONA GESSAMI
PENEDES, SPAIN 2019

WAGYU TARTARE TOSTADA ^{D,G}

preserved lemon mayo / salsa macha / scallion
truffle manchego / charred tlayuda

TACO LANGOSTA ^{D,S}

clarified butter / black bean purée
guajillo sauce / avocado

BODEGA CATENA ZAPATA
CABERNET FRANC
SAN CARLOS, ARGENTINA 2018

SAKURA PORK TENDERLOIN ^{D,N}

smoked corn purée / pickled vegetables
pepita pipian sauce / crispy chicharrón

CHILEAN SEA BASS ^D

chipotle miso glaze / bacon salsa
charred celery root purée / osetra caviar
monte xanic wine beurre blanc

VINISTERRA "PEDREGAL"
SYRAH/MOUVÉDRE
VALLE DE GUADALUPE, MEXICO 2014

CORDERO A LA LEÑA* ^{D,N}

grilled lamb rack / chile de árbol bean purée
plantain / grape chimichurri / housemade mole

GRILLED PASTEL DE ELOTE ^{D,G,N,V}

hibiscus mezcal glaze / agave almond
requeson cheese / tajín sorbetto / yuzu pearls

La Dulce Noche

dark chocolate-infused mezcal
espresso / passion fruit liqueur

OR

Vespertino

TEQUILA CREAM

OR

Noble Mueat

LBV PORT 2015

d dairy | g gluten | n nuts | s shellfish | vg vegan | v vegetarian

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

La Palmera Fila