

The TRAVELER'S TABLE

by Eva Millan

Welcome drink

Cava Castell De Ribes Brut - uva Macabeo/Xarel/Parellada. Reserve Cava 15 months. DOC Cava, Spain.

Welcome tapa

Sope of wild rabbit and corn served on a bed of avocado cream.

Cocktail class

Mayan mojito with citrus flavours, mezcal and chaya.

1st course

Mayan starter platter

- Malanga tostada with achiote roasted octopus and tomato salad
 - Vegetable tostada of local pumpkin and bean salad with honey and chili sauce
 - Taco style "hoja santa" leaf filled with slow cooked turkey, Mayan style
 - Crunchy, spice infused sweet potato roll with chili and peanut sauce
- Paired with a Tobia rose - 100% garnacha grape, DOC Rioja, Spain.

2nd course

- Traditional black bean soup served family style, with red hot river stones
- Paired with a Casa Magoni blend - Sangiovese/Cabernet grape, Valle de Guadalupe, Mexico

3rd course

- Slow cooked braised beef in charred chilli sauce on a bed of couscous with fresh herbs
 - *Pescatarians - Traditional Mayan style fish (Tikin Xic) served on cous cous
 - *Vegetarians - Vegetable milanesa with chipotle sauce on cous cous
- Paired with a Diamon Tinto - Garnacha/Tempranillo grape. 6 months in American oak. DOC Rioja, Spain.

4th Course

- 18 hour slow cooked Yucatan pork with caramelized pineapple, cassava puree, Kol (Mayan Gravy) with crunchy Edam cheese
 - *Vegetarians - Vegetable canelones on a cassava puree with tomato sauce
- Paired with a Tobia Selección Crianza - Tempranillo/Graciano/Garnacha Grape. 18 months in French & American oak. DOC Rioja, Spain.

Tequila and mezcal tasting

Dessert

Chocolate served 5 Ways