



Fresh Corn Dinner

WEDNESDAY, JULY 25TH, 2018, 7:00 p.m.

\$50 PER PERSON

MENU

First

ELOTES

Grilled Corn, Fresh Sheep's Milk Cheese,
Smoked Chilis, Lime Crema

Second

CHARRED CORN VICHYSOISE

Pickled Shrimp, Peas, Chili Oil

Third

PAN SEARED QUAIL

Sweet Corn Veloute, Blackberry Glaze, Braised Kale

Final

BREAD PUDDING

Whipped Crème Fraiche, Blueberries, Cardamom, Olive
Oil



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