

THREE COURSE BRUNCH

44 per person

1

BLUE CRAB SQUASH BLOSSOM RELLENO

salsa borracha, tomatillo mango salsa, queso oaxacal

2

HUEVOS MOTULEÑOS

sunny organic eggs, refried black beans, country ham, spring peas, salsa roja, crispy tostada, fried plantains, avocado, radish, cilantro

3

CHURRO MILLEFEUILLE

coquito anglaise, candied orange, cojita mousse, dulce de leche ice cream

RECOMMENDED WINE PAIRING

grenache/cinsault/syrah/vermentino **WOLFFER ESTATE**
summer in a bottle, cotes de provence, france 2022 15

SPECIAL COCKTAIL

SATURN

barr hill caledonia gin,
chinola passion fruit liqueur, velvet falernum,
orgeat, lemon, luxardo cherry \$15



COUNTER
CULTURE