

CHEF'S TABLE

dinner experience

Thursday, May 1, 2025
100 per person, plus taxes and gratuity

Café Terra Cotta
goat cheese stuffed prawns | creamy orzo | black beans
Presented by James Beard nominated Chef Donna Nordin

Confit Duck
oaxacan mole | blue corn

Beef Cheek
local corn | huitlacoche foam
hibiscus-pickled vegetables | chicharrón

Hibiscus Lime Tart
Citrus Cremieux

*Consuming raw or undercooked meats, seafood, shellfish, and eggs
may increase your risk of food borne illness.