



5 AÑOS ♦ 5 CHEFS

MENU

Yellowtail Amberjack Sashimi,
Muscat Grapes, Spring Herbs and Buttermilk

CHEF KEN NAKANO

Vegetables Dumplings,
Herbal Ginger Condiment, Candied Walnuts

CHEF TARA BRYAN

Scallops, Fava Bean and Avocado Mash,
Amaranth Popcorn, Sweet Onion

CHEF RACHEL WIENER

Grilled Wagyu from Durango,
Confit Vegetables from Chinampas, Cauliflower Mouseline

CHEF OLIVIER DEBOISE

Dark Chocolate, Champagne & Truffle Ice Cream,
Hazelnut, Flambé Rum

CHEF JUAN PEÑA
