

First

*Chickpea and beet pâté
served on sourdough crostini
micro watercress and toasted sago worms*

Second

*Lamprey ceviche
citrus-marinated fresh lamprey
bell peppers, red onions, scallions
vine tomatoes and crispy fried green plantains*

Third

*Cordyceps, mushroom and duck confit
baby purple and red potatoes
yams, parsnips and coconut rice*

Dessert

*Coca Cola float
french vanilla ice cream
sal de Gusano salt*

Drinks

Coke and dry rum with bitters

Chilled Lousewort tea

Bloody Maria with Huitlacoche

*Enlightenment Wines dry apple mead
Cistanche infusion*

*Chef Francisco Bacon Paez
Drinks by Arley Marks*