



JOCELYN CHACÓN & MAYLIN CHAVEZ

DÍA DE MUERTOS DINNER

AMUSE-BOUCHE

Pairing: A.T. Roca, Macabeu Blend, Clàssic Penedès, Reserva, Penedès, Spain

FIRST COURSE

Tiradito de Salmon

Cempasúchil agua chile, compressed persimmon, hazelnut brittle, burnt habanero oil

Pairing: 2022 Argyle, Pinot Noir Blend, Rosè, Brut, Willamette Valley, Oregon

SECOND COURSE

Nogada Beef Tartare

Charred peach, pear escabeche, roasted poblano, walnut-almond nogada foam, pomegranate, poblano tuile

Pairing: 2024 Sierra de Toloño, Viura, Rioja, Spain

THIRD COURSE

Bisque de Camarón

Kaua'i prawn, caramelized squash, recado negro, epazote, pepitas, nasturtium oil

Pairing: 2023 Johan, Savagnin, Van Duzer Corridor, Oregon

FOURTH COURSE

Calabaza al Rescoldo

Smoked kabocha squash, sikil p'ak, crispy hoja santa, cempasúchil foam, orange powder

Pairing: 2022 Analemma, Albariño, Mosier Hills, Columbia River Gorge, Oregon

FIFTH COURSE

Chile Relleno con Mole Rosa

Caramelized Dungeness crab, malbec, chile ancho, beet carpaccio, sesame seed, crispy carrot ribbons

Pairing: 2025 Giacomo Fenocchio, Dolcetto d'Alba, Piedmont, Italy

SIXTH COURSE

Wagyu al Mezquite

Black garlic—chile colorado jus, celearic purée, charred onions, pickled mustard seeds, radish, micro cilantro

Pairing: 2023 Martin Woods, Syrah, The Rocks Milton-Freewater, Oregon

DESSERT COURSE

Calaverite de Ofrenda

White Corn & Mexican Vanilla Atole mousse, Orange Anise Pan de Muerto crumble, Guava foam, Ivory Chocolate Calavera

Pairing: 2024 Vietti, Moscato, Moscato d'Asti, Piedmont, Italy