



**Kitchen & Lounge**  
*by Richard Sandoval*

**TEQUILA DINNER  
WITH CHEF RICHARD SANDOVAL**

5-COURSE TASTING MENU  
\$85 PER GUEST

**FIRST COURSE**

WAGYU BEEF TIRADITO\*  
*ancho Reyes ponzu / crispy garlic / avocado purée*  
  
- paired with -  
CLASE AZUL REPOSADO

**SECOND COURSE**

KING CRAB TACO  
*jicama / black habanero aioli / cilantro*  
  
- paired with -  
CLASE AZUL PLATA

**THIRD COURSE**

SEA BASS  
*yellow aji corn purée / chayote ragou  
charred tortilla oil*  
  
- paired with -  
CLASE AZUL ANEJO

**FOURTH COURSE**

LAMB TENDERLOIN\*  
*orange sweet potato purée / green sprouts  
smoked chipotle sauce*  
  
- paired with -  
CLASE AZUL MEZCAL

**FIFTH COURSE**

FIGS BRULÉE  
*creamy plantain / maria crumble  
vanilla ice cream*  
  
- paired with -  
CLASE AZUL ULTRA

18% ++ service charge will be added

\*These items are served raw or undercooked, eating raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.