



AGAVE SPIRITS DINNER

BY CHEF RICH PEREZ

WITH SPECIAL GUESTS JUSTIN LANE BRIGGS & JAKE CAHILL

Ceviche Verde

yellowtail, cilantro-tomatillo purée, avocado crema,
pickled shallot, chive oil, crispy tortilla

*LAGRIMAS DEL VALLE 'LA LOMA' BLANCO TEQUILA
SANZEKAN 'JAVIER' PAPALOTE*

Butter-Poached Lobster

ancho-orange adobo, brown butter, roasted corn

*VIVA MEXICO BLANCO TEQUILA
TLAMATI ESPADILLA*

Charred Octopus al Pastor

housemade corn tortilla, guajillo-achiote-pineapple
glaze, charred scallion salsa, lime zest

*AMATITENA REPOSADO TEQUILA
NUESTRA SOLEDAD 'LACHIGUI MIAHUATLAN' ESPADIN*

Red Chili Adobo Slow-Braised Pork Belly

piloncillo glaze, sweet potato purée, pickled chiles,
hoja santa oil

*ATANASIO ANEJO TEQUILA
EL JOLGORIO 'TEPEZTATE'*

Nixamalized Maize Custard

quince-apple-plum compote, chamomille-orange
blossom syrup, pumpkin seeds, almond brittle

ESTANCIA RAICILLA PECHUGA

WITH THANKS TO OUR
PARTNERS THIS EVENING

SCARSDALE
WINE & SPIRITS

