

Oui-Haw

by Chef Lanky

Course 1: Elote

A spin on the classic street corn dish: sweet cornbread, savory jalapeno jam, corn butter, cotija cheese, and cilantro powder.

Wine: Poderi Dal Nespoli 1929 Famoso

Course 2: Smoked Salmon Tartare

Accompanied with a celery, apple, and radish salad served alongside beet and potato crisps.

Wines: Adama Her Pinotage and Mary Taylor Bordeaux Rouge

Course 3: Potatas Bravo!

Crispy, creamy baked and fried potato with a hollandaise sauce, fried Spanish chorizo, chorizo oil, asparagus, micro cilantro, and manchego cheese.

Wines: Tacama Seleccion Especial Carménère and Pedernales Six Generations Red Blend

Course 4: Chicken Mole Risotto

Chicken mousseline with a classic mole sauce on a risotto cake served with caramelized pearl onions and sesame fried potato sticks.

Wines: Devoción Malbec and Peirano Petite Sirah

Course 5: Peach Sorbet

Sweet and bright flavor of peach with ancho chili whipped cream.

Wine: Caves de Rauzan Fleur Moelleux Sémillon