



AZUL

Cocina Artesanal & Cantina

A Taste of Azul & Orgullo Wines Wine Pairing Dinner

Subject to change

1st Course

SOPA DE ELOTE

CON HUITLACOCHÉ Y FLOR DE CALABAZA

corn bisque, corn truffle, squash blossoms, queso fresco

2023 SAUVIGNON BLANC, ESFUERZO

Santa Ynez Valley, Buellton, California

2nd Course

TACO DE SETAS AL PASTOR

roasted wild mushrooms, pineapple, house adobo

2023 PINOT NOIR, ORGULLO

Santa Ynez Valley, Buellton, California

3rd Course

PULPO A LA PARRILLA CON ROMESCO

grilled Spanish octopus, house made romesco, Familia Flores Farm olive oil, zaatar

2022 CHARDONNAY, ORGULLO

Santa Ynez Valley, Buellton, California

4th Course

CODORNIZ EN MOLE DE TAMARINDO

roasted quail, local vegetables, quinoa, tamarind mole

2021 SYRAH GRENACHE RESERVE, ORGULLO

Santa Ynez Valley, Buellton, California

5th Course

CAPIROTADA DE CHOCOLATE

Mexican chocolate bread pudding, winter nuts, expresso chocolate Ibarra sauce

2022 CABERNET SAUVIGNON, ORGULLO

Santa Ynez Valley, Buellton, California

\$115 P/P

Tax/Gratuity is not included

Five Wines/Courses ~ Wednesday, February 26th, 2025 ~ 6:30 pm - 9:30 pm