

CHEF DEGUSTACIÓN MENU

Dulce Sinfonia

A SYMPHONY OF FLAVORS

ice cream / caramel/ nuts / sauce / essence of chile

CAVA, SEGURA VIUDAS, HERADAD RESERVA, SPAIN, NV

Flautita de Chapulines

baby grasshoppers in a crispy corn tortilla

ARTENOM SELECCION DE 1579 TEQUILA

Barriguita de Lechon

pork belly / jalapeño sauce

DELIRIO DE OAXACA ANEJO MEZCAL

Higado de Ganso

foie gras / raspberry sauce

GARNACHA/CABERNET SAUVIGNON, ARDÈVOL, 'ANJOLI', PRIORAT, 2015

Tallarines

RICE NOODLES IN A CREAMY WHITE WINE REDUCTION

Gruyère cheese / Tacuba salsa / Enoki mushrooms

ROSÉ, DOMAINES OTT, 'BY OTT', PROVENCE, FRANCE, 2016

Dueto de Sopas

creamy soup of roasted poblano peppers / lump blue crab /
topped with Amaretto foam and chocolate
silky black bean soup / bacon / sour cream / cheese / corn strips

CHENIN BLANC, BODEGAS HENRI LURTON, VALLE DE GUADALUPE, BAJA, MX, 2017

Pescado en Mole Rosa

fish of the day / Mole Rosa

TEMPRANILLO, FAUSTINO I, 'GRAN RESERVA', RIOJA, 2005

Enmolada de Pato

corn tortilla stuffed with Muscovy duck /
sweet potatoes / Mole Poblano

CABERNET SAUVIGNON, RAMEY, NAPA, CA, 2015

MENU: 150

WINE PAIRING: 250

Reservations for the Chef Degustacion Menu can be accepted at 5:30pm and 8pm only.
Please call Sazón to confirm your Chef Degustación reservation.

505-983-8604

Monday through Saturday

Bar open at 4 pm Dinner service - 5:30 pm until closed
Sunday - Closed