

## 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, ONTOÑON, 'GRAN RESERVA', RIOJA, 2010

### *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