Chef David Taylor

**Tequila Pairing & Masterclass**

Will start with 1 hour introduction on the Tequila making process, its agricultural highlights, extraction, fermentation, distillation, types and Tequila classification. Followed by a 4 course plated pairing menu, each with a different class of Tequila.

Depending on dietary restrictions or food preferences this suggested menu can change upon request.

**STARTER**

**- Esquite callejero //** grilled corn, epazote, mayo, cotija cheese and tajin  
*- Tequila blanco 100% agave, medium body with citrus and fruity notes*  
**FIRST  
- Tacos de Cochinita Pibil //** Yucatan style pulled pork, achiote, orange, mandarin, pickled onions and cilantro  
*- Tequila reposado 100% de agave, with notes of buttery caramel, mild spices and a touch of smokiness*  
**MAIN COURSE  
- Mole Oaxaqueño //**Chicken thigh in red Oaxacan style mole sauce with cacao, chiles, spices, sesame seeds and Mexican crema, yellow rice and ripe plantain  
*- Tequila añejo 100% blue agave, with nutty notes, toffee and peppery spice*  
**DESSERT  
- Soufflé //** warm chocolate lava cake, Mexican cacao

*- The award-winning pinnacle of all: artisanal tequila extra añejo*