

+ luminaria +

restaurant & patio

CLASE AZUL MEXICO DINNER

October 17, 2025

FIRST COURSE

BLUE CRAB SALAD SPHERE

blue crab, sweet peppers, crème fraîche,
carrot mousse, espelette, new mexico chile oil

Clase Azul Tequila Plata – Paloma

SECOND COURSE

CHARRED OCTOPUS

warm asian pear salad, arugula romesco,
fermented black garlic, smoked paprika

Clase Azul Tequila Gold – Cadillac Margarita

THIRD COURSE

YUZU & ORANGE SORBET

bright, citrus-forward palate refresher

Clase Azul Tequila Reposado – Jalisco Mule

FOURTH COURSE

SEARED SCALLOP

goat cheese polenta, leek fondue, crispy lardon,
dark chocolate, herb oil, leek ash

Clase Azul Mezcal Durango – Naked & Famous
Clase Azul San Luis Potosí – Oaxacan Old Fashioned

FIFTH COURSE

STAR ANISE & TAMARIND ROASTED PINEAPPLE

vanilla cookie crumble, prickly pear gel, coconut sorbet

Clase Azul Tequila Añejo – Dessert Paradise



Executive Chef Mounir Logmane

\$400 per Person and Plus Tax and 23% Gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*