



TRAVESÍA

A CULINARY VOYAGE THROUGH MEXICAN CUISINE

OUR RENOWNED CULINARY TEAM LED BY EXECUTIVE CHEF GUSTAVO PINET WELCOMES YOU TO JOURNEY THROUGH AN ARRAY OF AUTHENTIC FLAVORS CULTIVATED BY THE PEOPLE OF MEXICO. HERE AT TRAVESÍA, WE'VE CURATED A UNIQUE EXPERIENCE CENTERED AROUND THE BELOVED TACO. FROM COASTAL FARE TO FARM-TO-TABLE FAVORITES, WE INVITE YOU AND YOUR PALETTE TO DISCOVER THE MEXICAN TRADITIONS USED TO ENHANCE A TACO'S FLAVOR PROFILE. AS IS SUGGESTED IN ITS NAME, CURIOSITY AND THE SPIRIT OF EXPLORATION ARE AT THE CORE OF TRAVESÍA.



EXPERIENCE AVAILABLE:

TIME: 6:00 PM

WHERE: SU COCINA AT DON MANUEL'S

PRICE:

- \$195 USD PER PERSON INCLUDING COCKTAIL PAIRING
- \$175 USD PER PERSON INCLUDING NON-ALCOHOLIC COCKTAIL PAIRING

FOR RESERVATIONS OR ADDITIONAL INFORMATION, PLEASE CONTACT YOUR
PERSONAL CONCIERGE OR BUTLER, OR BY CALLING EXT 5035.

PRICES ARE SUBJECT TO 16% TAX AND 15% SERVICE CHARGE

MENU
A Taste of Mexico

**Jicama Tortilla, Smoked Oyster with Cured
Tomatillo and Sikil P'ak**

Pacific Coconut: Paranubes Rum,
Banana Liquor, Coconut Cream and Pineapple

**Shrimp Empanada de la Viga with Sea Bass Ceviche
Charred Habanero and Salsa Coctelera**

Cloud Coast: Charanda, Citric Acid and Spicy
Serrano and Pineapple Foam

**Octopus Taco, Black Beans Pureé, Caramelized
Pineapple and Purslane**

Vanilla Breeze: Agave Liquor, Homemade
Xoconostle Soda and Vanilla Syrup

**American Wagyu Taco, Prickly Pear "Pico de Gallo"
and Morita Sauce**

Dessert Orchid: Butterfly Pea-Infused Mezcal,
Housemade Red Cactus Pear Soda

Cerdo Pelon Pibil, Cured Onion and Pickled Habanero

Red Corn: Mexican Whiskey, Pineapple, Red Wine
Reduction with Hibiscus and Pasilla

**Lobster "Taco Placero", Crispy Taco with Fideo Seco
and Cotija Cheese Cream**

Cactus Bloom: Raicilla, House-Made Cactus Soda,
Citric Acid

**Short Rib Taco de Canasta, Chile Pasilla
and Jalapeño Sauce**

Amber Agave: Mexican Brandy, Mexican Vodka,
Lime and Roasted Agave

**Roasted Lamb Shank with Mole Verde
and Pumpkin Seed Powder**

Green Garden: Tequila Cristalino, GreenChartreuse,
House-made Celery Soda and Lime

**Apple Beignets, Banana & Peanut Mole, Fermented
Pineapple, Raspberry and Crispy Plantain**

Mezcal Koch