



## Vivir Modern Mexican

\$40 per diner • tax, gratuity, and beverages not included

### Primera

Choose One

#### Oyster Oaxacafeller

Cortez oyster topped with goat cheese cream sauce and poblano pesto.

#### Charred Octopus Salad

With frisee, citrus, segments, and Spanish olives.

#### Alaskan Halibut and Hawaiian Moonfish Ceviche

### Segunda

Choose One

#### Cochinita Pibil

With poblano Oaxacan cheese grits, wrapped in banana leaf.

#### Oven Roasted Blackened Quail

With chorizo quinoa, charred corn, and pomegranate.

#### Braised Beef Cheeks

Braised in a roasted Guajillo tomato broth. Served with street corn and roasted papas and peppers.

### Tercera

Choose One

#### Dulce de Leche Trifle

Crumbled biscotti, dulce de leche, whipped cream, brûléed plantain, chocolate molé drizzle.

#### Blood Orange Flan

With raspberry chocolate molé tuile.

#### Banana Split

Chocolate molé and peanut butter ice cream with brûléed red bananas and coconut whipped cream.