

Komos Tequila Dinner

MENU

EMBARK ON A FIVE-COURSE CULINARY JOURNEY

FIRST COURSE

OYSTER SHOT

Bloody Maria, celery, lime

+

SCALLOP AGUACHILE

Cucumber, green apple, shiso, yuzu kosho, caviar

paired with

KOMOS TEQUILA

Reposado Rosa

SECOND COURSE

GRILLED WHOLE PRAWNS

corn puree, salsa macha

paired with

KOMOS TEQUILA

Anejo Cristalino

THIRD COURSE

PORK BELLY TACO

gochujang glaze, grilled pineapple Pico de Gallo, chicharrón

paired with

KOMOS TEQUILA

Anejo Reserva

FOURTH COURSE

BEEF CHEEK TOSTADA

Bone marrow pinto beans, pickled red onions, habanero salsa, cotija

paired with

KOMOS TEQUILA

Extra Anejo

FIFTH COURSE

COCONUT PANNA COTTA

Mango compote, macaron

paired with

KOMOS TEQUILA

Reposado Rosa

