benno

CHRISTMAS DINNER

$1800 MXN Per Person

Wine Available A La Carte, Includes taxes & gratuity

AMUSE-BOUCHE

Arancini

Brie, Cranberry Sauce

Wine pairing

1524 Brut Rosé, San Miguel de Allende, Mexico

FIRST COURSE

Celery Root Soup

Mushroom Duxelle with Truffle Oil

Wine pairing

Monte Xanic Sauvignon Blanc 2022,
Valle de Guadalupe, Mexico

SECOND COURSE

Arugula Salad

Pomegranate Vinaigrette, Golden Raisins,
Spiced Pecans, Roasted Sweet Potato

Wine pairing

De Cote Atempo Chardonnay 2022, Querétaro, Mexico

MAIN COURSE

Half Roasted Chicken

With Honey and Ginger, Mashed Potatoes,
Roasted Brussels Sprouts with Pine Nuts

OR

Beef Short Rib Bourguignon

With Jus, Carrot, Baby Potatoes, Chives

Wine pairing

Barisal Nebbiolo 2017, Ojos Negros, Mexico

DESSERT

Roasted Apple Galette

With Walnuts, Vanilla Ice Cream

Wine pairing

Chai Benno

benno

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Chai Benno

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CHRISTMAS DINNER

$1800 MXN Per Persona

Vinos Disponibles A La Carta

AMUSE-BOUCHE

Arancini

Queso Brie, Salsa de Arándano

Maridaje

1524 Brut Rosé, San Miguel de Allende, Mexico

PRIMER PLATO

Sopa de Raiz de Apio

Duxelle de Setas con Aceite de Trufa

Maridaje

Monte Xanic Sauvignon Blanc 2022,
Valle de Guadalupe, Mexico

SEGUNDO PLATO

Ensalada Arugula

Vinagreta de Granada, Pasa Golden,
Nuez Pecana Especiada, Camote Rostizado

Maridaje

De Cote Atempo Chardonnay 2022, Querétaro, Mexico

PLATO FUERTE

1/2 Pollo Rostizado

Con Miel y Jengibre, Pure de Papa,
Col de Brusela Asado con Piñones

O

Costilla de Res Bourguignon

Con Jus, Zanahoria, Papa Cambray, Cebollin

Maridaje

Barisal Nebbiolo 2017, Ojos Negros, Mexico

POSTRE

Galette de Manzana Rostizada,

Nuez, Nieve de Vainilla

Maridaje

Chai Benno

benno

CHRISTMAS DINNER

$1800 MXN Per Persona

Vinos Disponibles A La Carta

AMUSE-BOUCHE

Arancini

Queso Brie, Salsa de Arándano

Maridaje

1524 Brut Rosé, San Miguel de Allende, Mexico

PRIMER PLATO

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Duxelle de Setas con Aceite de Trufa

Maridaje

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