3(96){



condition and safe from any threat, ready to be shared around the table. Xaak is the basket that protects the legacy of regional food flavors, and with the creativity of five culinary artists, is showcased here in a grand seven-course work of art.

For the ancient Maya civilization, food

was endowed with a sacred value, and

was preserved in large baskets called

xaak. These hung from the ceilings of

their homes, keeping them in optimal

VANILLA AND COFFEE RAVIOLI ·Don Leo Pinot Noir;

CHEF ROBERTO SOLÍS

Baja California, Mexico

·Capricornius; Chardonnay; El Cielo;

CHEF FRANCO MADDALOZZO

Coahuila, Mexico

CASTACAN

CHEF PACO MÉNDEZ PRAWN WITH PIPIAN SAUCE ·Vena Cava; Sauvignon Blanc, Monte Xanic, Baja California, México

SEA BASS WITH CHILEATOLE ·Cavas Valmar Cabernet Sauvignon; Baja California; Mexico

CHEF ALEJANDRO RUIZ

·Cañada de los Encinos,

Zinfandel-Petit Verdot,

VEAL WITH MANCHAMANTELES

Ensenada Baja California, México

CHEF JONATÁN GÓMEZ LUNA

DESSERTS

CHEF ROBERTO SOLÍS

CASSAVA

CHEF PACO MÉNDEZ

Jalisco, México

· Tequila Clase Azul Reposado;

PAIRING

SOMMELIER SANDRA FERNÁNDEZ

CORN

3(36){