

# Ador Cuisine

the experience

## Evening Menu

### **“I CAN’T BELIEVE IT’S NOT CORN CHOWDER”**

Golden Beets Cashew Cream  
Cilantro Smoke Paprika Olive Oil  
Torched Poblanos Sweet Peppers Micro Greens

### **ADOR’S SASHIMI TRIO**

Yellow Tail Mandarin Adobo Cinnamon Onion Cashew  
Ahi Tuna Nopal Blueberry Poblano Yerbas Cashew  
Salmon Beets Coconut Cumin Mustard Seeds Basil Cashew

### **CHILE GUERITO SCARPINOCC**

Pork Tomatoes Onion Garlic  
Chile Guerito Cream of Cashew  
Indigo Goddess Salsa, Microgreens  
Cilantro & Smoked Paprika Olive Oil

### **METAMORPHOSIS**

Herbed Shrimp Gaia Spirit Cabbage Puree  
Caper Cherry Tapenade Spiralized Butternut Squash  
Arugula White Sonoran Wheat Beans  
Gaia Water Moscato Reduction

### **QUESITO BRÛLÉE**

Queso Fresco Caramelized Sugar in the Raw  
Raspberries Blackberries Blueberries Mint

### **CAJETA AZUL**

Maiz Azul Tres Leches  
with Cajeta Flan, Roasted Pears  
Tarragon, Torched Pecan Meringue

### **BEVERAGE**

Hibiscus Cinnamon Citrus Tea

(Your Name)