



2026 - 2027

HERITAGE AND FLAVOR

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

A CELEBRATION OF MEXICAN CUISINE THROUGH ITS INGREDIENTS,
TRADITIONS, AND CULINARY TECHNIQUES.

THE EXPERIENCE

HERITAGE & FLAVOR IS A PRIVATE DINING EXPERIENCE INSPIRED BY
THE TRADITIONAL KITCHENS OF WESTERN MEXICO. THROUGH
LOCALLY SOURCED INGREDIENTS, ANCESTRAL RECIPES, AND
HANDCRAFTED TECHNIQUES, THIS MENU INVITES YOU TO DISCOVER
THE RICHNESS OF MEXICAN GASTRONOMY FROM A CONTEMPORARY
PERSPECTIVE. AS I PREPARE EACH COURSE IN THE COMFORT OF
YOUR ACCOMMODATION, I'D BE DELIGHTED TO SHARE THE STORIES
BEHIND SOME OF THE INGREDIENTS AND CULINARY TRADITIONS
THAT HAVE SHAPED OUR CULTURE—IF YOU WISH.

PERFECT FOR

- FIRST-TIME VISITORS TO MEXICO
- FOOD LOVERS AND CULINARY ENTHUSIASTS
- ANNIVERSARIES AND SPECIAL CELEBRATIONS
- FAMILIES
- TRAVELERS WHO WANT TO EXPERIENCE AUTHENTIC MEXICAN
CUISINE BEYOND TACOS AND TEQUILA

INCLUDES

- WELCOME APPETIZER
 - STARTER
 - FIRST COURSE
 - MAIN COURSE
- FRESH HANDMADE TORTILLAS
- TRADITIONAL MOLCAJETE SALSA PREPARED DURING SERVICE
 - DESSERT
- PRIVATE CHEF SERVICE
- COMPLETE KITCHEN CLEANUP AFTER THE MEAL

OUR PHILOSOPHY

EVERY MENU IS PREPARED USING FRESH, SEASONAL INGREDIENTS,
PRIORITIZING LOCAL PRODUCERS WHENEVER POSSIBLE. OUR GOAL
IS TO PRESERVE THE ESSENCE OF TRADITIONAL MEXICAN CUISINE
WHILE THOUGHTFULLY ADAPTING EACH EXPERIENCE TO OUR
GUESTS' DIETARY PREFERENCES AND RESTRICTIONS. MORE THAN
SERVING DINNER, WE HOPE TO SHARE THE STORIES THAT LIVE
BEHIND EVERY INGREDIENT.

WELCOME APPETIZER
CHOOSE ONE

HIBISCUS FLOWER TOSTADA
SLOW-BRAISED HIBISCUS FLOWERS IN TRADITIONAL
ADOBO SAUCE, SERVED WITH AVOCADO AND VEGAN
CREMA.
(VEGAN | GLUTEN-FREE)

ESQUITES WITH ROASTED BONE MARROW
SWEET CORN KERNELS SAUTÉED AND SERVED WITH CHILE
PIQUÍN MAYONNAISE AND ROASTED BONE MARROW.

HEIRLOOM CORN SOPE
A HANDMADE HEIRLOOM CORN SOPE TOPPED WITH
REFRIED BEANS, FRESH CHEESE, AND FIRE-ROASTED
SALSA.
(VEGETARIAN)

CHICKPEA & WILD GREENS CEVICHE
CITRUS-MARINATED CHICKPEAS WITH NATIVE WILD
GREENS, TOMATO, AND SERRANO CHILE.
(VEGAN | GLUTEN-FREE)

HEIRLOOM CORN TLACOYO
TRADITIONAL BLUE CORN MASA FILLED WITH BLACK
BEANS, SERVED WITH CACTUS SALAD AND FRESH
CHEESE.
(VEGETARIAN | GLUTEN-FREE)

CRISPY PORK GORDITA
A HANDMADE CORN GORDITA FILLED WITH CRISPY
PRESSED PORK, TOPPED WITH GREEN SALSA AND PICKLED
ONIONS.

FIRST COURSE
CHOOSE ONE

WILD MUSHROOM BROTH
AN AROMATIC CONSOMMÉ PREPARED WITH SEASONAL
MUSHROOMS AND FRESH EPAZOTE.
(VEGAN | GLUTEN-FREE)

ROASTED SWEET CORN & POBLANO CREAM
A SILKY ROASTED SWEET CORN SOUP FINISHED WITH ROASTED
POBLANO PEPPERS AND FRESH CHEESE.
(VEGETARIAN)

SHRIMP AGUACHILE
FRESH SHRIMP CURED IN LIME JUICE, SERVED WITH CUCUMBER
AND GRILLED PINEAPPLE.
(GLUTEN-FREE)

ROASTED BEET SALAD
ROASTED BEETS WITH CARAMELIZED WALNUTS AND A CITRUS
VINAIGRETTE.
(VEGETARIAN | GLUTEN-FREE)

CHAYOTE & EPAZOTE CREAM SOUP
A SMOOTH CHAYOTE CREAM SOUP FINISHED WITH FRESH
EPAZOTE AND AGED COTIJA CHEESE.
(VEGETARIAN)

BLACK MUSHROOM AGUACHILE
FRESH MUSHROOMS MARINATED IN A SMOKY BLACK CHILE
AGUACHILE.
(VEGAN | GLUTEN-FREE)

SEARED TUNA SOPES
MINI CORN SOPES TOPPED WITH AVOCADO PURÉE, SEARED
TUNA, AND MORITA CHILE.

MAIN COURSE
CHOOSE ONE

PESCADO A LA TALLA
GRILLED FISH FILLET MARINATED IN TRADITIONAL ADOBO AND
SERVED WITH A NATIVE GREENS SALAD.
(GLUTEN-FREE)

MOLE DE OLLA WITH ROASTED BONE MARROW
TRADITIONAL MEXICAN BEEF AND VEGETABLE BROTH SERVED
WITH ROASTED BONE MARROW.

STUFFED POBLANO PEPPER
ROASTED POBLANO PEPPER FILLED WITH SAUTÉED
MUSHROOMS AND NATIVE GREENS, SERVED WITH ROASTED
TOMATO SAUCE.
(VEGAN | GLUTEN-FREE)

FREE-RANGE CHICKEN IN PEANUT & PASILLA CHILE SAUCE
SLOW-COOKED FREE-RANGE CHICKEN IN A RICH PEANUT AND
PASILLA CHILE SAUCE.
(GLUTEN-FREE)

SEAFOOD-STUFFED ANCHO CHILE
ANCHO CHILE FILLED WITH SHRIMP AND FRESH SEAFOOD,
FINISHED WITH A LIGHT TOMATO BROTH.
(GLUTEN-FREE)

DESSERT
CHOOSE ONE

PILONCILLO FLAN
TRADITIONAL MEXICAN FLAN SERVED WITH PILONCILLO
CARMEL.
(GLUTEN-FREE)

ARTISAN SEASONAL SORBETS
HOUSE-MADE SORBETS FEATURING LOCALLY GROWN
SEASONAL FRUITS.

COCONUT RICE PUDDING
CREAMY COCONUT MILK RICE PUDDING WITH WARM SPICES
AND FRESH LIME ZEST.
(VEGAN | GLUTEN-FREE)

GUAVA PASTE WITH AGED COTIJA CHEESE
A CONTEMPORARY INTERPRETATION OF A BELOVED MEXICAN
CLASSIC.
(GLUTEN-FREE)

CRISPY BUÑUELOS
TRADITIONAL CRISPY FRITTERS SERVED WITH WARM
PILONCILLO SYRUP AND CINNAMON.

DIETARY ACCOMMODATIONS

THIS MENU CAN BE ADAPTED TO ACCOMMODATE VEGETARIAN, VEGAN, GLUTEN-FREE, KOSHER, HALAL, AND OTHER DIETARY REQUIREMENTS. IF ANYONE IN YOUR GROUP HAS ALLERGIES OR SPECIFIC DIETARY NEEDS, I'LL BE HAPPY TO PERSONALIZE THE EXPERIENCE.

OPTIONAL ENHANCEMENTS

- MEXICAN WINE PAIRING
- TEQUILA OR MEZCAL TASTING
- SEASONAL CRAFT MOCKTAILS
- MEXICAN CHEESE & CHARCUTERIE BOARD
 - CELEBRATION CAKE
 - FLORAL TABLE STYLING
 - BARTENDER SERVICE
- LIVE HANDMADE TORTILLA STATION