



A NOTE FROM EXECUTIVE CHEF
ROBERTO ALCOCER

Understanding a place or a culture through food is an interesting process because once a person starts to ask questions, such as “how is this made?” “what are the ingredients?” or “why is it called this name?” the answers obtained go beyond culinary learning.

In these answers, food tells us something about a culture’s approach to life. In the end, we can say that food functions symbolically as a communicative practice by which we create, manage and share meaning with others. Through food we have the opportunity to truly understand a place, the people, their culture, habits, rituals and traditions, arguably beyond compare.

Welcome to Valle. Let’s explore it...

four course tasting for \$95 per person
wine pairing (+45)
Upgrade Sparkling with Krug Champagne (+40)

PRIMEROS

carne tartara

rosewood ranches wagyu, grain mustard,
pickled golden thread mushroom,
local fresh uni, marbled rye tuile

tamal

corn masa, requeson cheese, green salsa, quelites, mole
add summer black truffle (+20)

tostada

30 days aged tuna, chintextle, pickled carrots, sea beans
add kaluga caviar (+20)

tomates

heirloom tomatoes, verbena, shiso, olive oil, trout roe

SEGUNDOS

camaron

prawn, hibiscus mole, elder flower, jamaica leaves

taco de mollejas

handmade tortilla, golden brown sweetbread, mushroom puree,
aligot, portobello chips
add summer black truffle (+20)

ceviche negro

pelican harbor catch of the day, recado negro, squid ink, cilantro, avocado

barbacoa d' vegetales

chayote marinated in traditional barbacoa rub, cooked in nixtamal
and banana leaves

**Substitutions are politely declined. These requests may compromise the unique characteristics of the dish.*

TERCEROS

wagyu picaña (+30)

texas rosewood ranches picaña rub of ashes mole,
leek confit in bone marrow, caviar

coliflor

charcoal grilled marinated couliflower,
pipian, green squash, epazote
add summer black truffle (+20)

pescado 7 mares

pelican harbor catch of the day, selection of seafood of the season,
7 mares broth

pato

liberty duck, roasted beet flan, lacto fermented stone fruits, port jus

CUARTOS

bronzed

bergamot, orange blossom, jazmine, grapefruit, petit grain

elote

corn silk ashes crème brulee, roasted corn white chocolate ice cream,
white crumble

chocolate de metate

spiced chocolate ganache, chocolate crumble, gold leaf

merengon

seasonal berries, merengue, lemon balm, nopal

20% service charge is added to each guest check.

**While delicious, we must advice that consumption of raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized food may increase your risk of food borne illness.*