

PUSH PROJECT: DECEMBER 12, 2015
Chefs Albert Adria, Paco Mendez, and Alex Stupak

ALMEJAS DE SANGRE CON SANGRITA HIELO | Wellfleet Blood Clams with Frozen Sangrita (E)

VIAJE A MEXICO

ENCURTIDOS DE VERDURAS | Pickled Vegetables (HS)

HOJA SANTA CRUJIENTE | Crunchy Hoja Santa (HS)

ACEITUNAS DE CANTINA | Cantina Olives (HS)

JICARA DE ELOTE CON ACEITE DE QUELITES Y CHIPOTLE | Corn Jicara with Pipicha Oil and Chipotle (HS)

GAZPACHO DE AGUACATE | Avocado Gazpacho (HS)

QUESADILLA DE TRUFA NEGRA | Black Truffle Quesadilla (HS)

CEMITA DE MILANESA DE ABALONE | Mini Pueblan-Style Sandwich with Fried Abalone (E)

CEVICHE DE RECADO NEGRO | Ceviche Recado Negro Under a Frozen Pond (HS)

CAMPECHANA | Mixed Seafood Cocktail with Spicy Ketchup (E)

CEBOLLA X-NI-PEK | Red Onion X-Ni-Pek (HS)

PIPIAN PAPANTECO CON LANGOSTA DE MAINE | Papantla Style Pipian with Maine Lobster (HS)

COSTILLA DE CERDO CON ADOBO DE LA ABUELA FLOR | Pork Ribs in Grandma Flor's Adobo (HS)

MANCHAMANTELES | Mole with Sweet Potato and Fruit (E)

TRES LECHEs | Milk-Soaked Sponge Cake with Kabocha Squash and Pecan Ice (E)

MAIZ, CHOCOLATE, Y CAJETA | Corn, Chocolate, and Cajeta (HS)

FLAN DE CHICORIA CON YEMA DE PATO | Chicory Flan with Duck Egg Yolk (E)

SORBETE DE NARANJA CON SAL DE GUSANOS | Orange Sorbet with Sal de Gusanos (E)