



CASA TERESA

March 18th, 2026

RUBÉN GARCÍA

welcomes

ISABEL COSS

SPANISH ROOTS OF MEXICAN CUISINE

Our first Teresa’s Table dinner of 2026: it’s a moment to honor my great-grandmother Teresa—her home, her traditions, and the strength she passed down through generations. Teresa was the base and the pillar of our family and community, and this dinner series is my way of celebrating the women who have fought for a better future, starting with the stories written in the kitchen.

*Welcome Cocktail
featuring
Mijenta Tequila*

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Tapas & Botanitas

SEA URCHIN CORN INFLADITA
BLACK GARLIC AND HUITLACOCHÉ SOPE
TUNA Y HOJA SANTA ROLL

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CROQUETAS DE JAMON
TALOS CON TXISTORRA
CHURROS A LO FANCY CON CAVIAR

*Spanish vermut service with
house-made tepache*

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SCALLOP, ARCTIC CHAR TIRADITO
mojo de ajo, citrus, habanero, almond,
corn tostadas

*Cune 'Monopole' Classico
Rioja Blanco 2020*

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SQUAB IN “SALSA BLANCA”
the origin of mexican moles
Sent Soví Book, XIV century

*R. Lopez de Heredia ‘Vina Cubillo’
Rioja Crianza 2017*

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ARROZ CON LECHE
Jerez cured yolk, buckwheat, sorrel cream
Emendis Cava Gran Reserva

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CHOCOLATE TART
BUÑUELOS DE VIENTO