

CANAPÉ

Coffee cured grilled duck ham. Banana-lentil salad

APERITIVOS

Choose one appetizer

GRILLED OYSTERS

Grilled oysters on the half shell. Mango pico de gallo and red chile-horseradish

LOBSTER CEVICHE

Maine lobster ceviche. Charred orange and fennel salad.
Vanilla-citrus dressing

BRUSCHETTAS DE TOSTONES

Trio of tostones:

- ★ Grilled Pineapple Guacamole Cubano ★
 - ★ Wild Mushroom Ceviche ★
 - ★ Picadillo Cubano ★
- Mojo picante, dijon-mojo

ENSALADA

HAM AND PEAR ARUGULA SALAD

Plancha seared Anjou poached pears, Serrano ham chips.
Arugula lettuce, cantaloupe melon-smoked paprika vinaigrette

PLATOS FUERTES

Choose one entree

PORCHETTA

Center cut pork loin wrapped in fennel and orange flavored pork belly.
Moros y Cristianos and onion-sour orange mojo

BLACK ANGUS SIRLOIN STEAK

12 oz. adobo-rubbed all natural Black Angus grilled sirloin steak.
Charred honey-cumin roasted baby carrots. Rioja red wine sauce

YELLOWFIN TUNA

Yellowfin tuna simply grilled "a la plancha", Mojito salsa verde made with olive oil,
fresh herbs and citrus juices. Roasted garlic mashed potatoes

VEGETABLE PAELLA

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms,
artichoke hearts and saffron-long grain rice. Asparagus and roasted
Piquillo pepper salad

POSTRE

BANANA BREAD CARAMELO

Butter-toasted house-made banana bread, vanilla ice cream.
Warm butterscotch sauce

