

CUBA
restaurant
★ rum bar LIBRE®

NEW YEAR'S EVE

≡2017≡

\$95

CANAPÉ

LAS DOCE UVAS

Grapes, sparkling cider gelée

APERITIVOS

(Choose one)

OYSTERS

Cream-poached oysters, American sturgeon caviar

DUMPLINGS

Shrimp and roasted kabocha squash mascarpone dumplings. Saffron-coconut broth, charred corn and red amaranth

CARPACCIO

Beef tenderloin, wild mushroom mojo, egg-caper chimichurri, boniato crisps, arugula

ENSALADA

CUBANA TÍPICA

Iceberg wedge, roasted grape tomato, radish, red onion and avocado
Goat cheese ranch dressing

PLATOS FUERTES

(Choose one)

PORK CHOP

Pan roasted bone-in Duroc rib chop, cherry shallot gastrique, plantain mash and bacon braised kale.
Kettle chicharrones

RED SNAPPER

Malanga crusted fillet of American red snapper, coconut curry rice and aji-pineapple chutney

GRILLED HEN

Mango-mustard glazed grilled semi-boneless cornish hen, yuca stuffing. Plantain nest

POSTRE

DULCE DE LECHE

Dulce de leche molten cake, roasted banana praline ice cream.
Guava sauce

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