

CUBA
restaurant
★ rum bar **LIBRE**®

NEW YEAR'S EVE

≡2017≡

Buffet: \$75 for adults | \$45 for children under 12

GRAND SEAFOOD DISPLAY

Gulf jumbo shrimp

Little neck clams and east coast oysters on the half shell

Mojito-cured Atlantic salmon

Snow crab claws, boquerones, PEI mussels

Latino shrimp cocktail, champagne mignonette and mojo picante dipping sauces

CHEF'S SELECTION OF CEVICHES

ATÚN FIRE AND ICE

Bigeye tuna, jalapeño coconut-ginger sauce, red onion escabèche

BAJA BAY SCALLOP

Blackened tomatillo relish, goat cheese crumble

PICADAS

FINE CHEESES AND OLIVES

Manchego, Cabrales, goat, Mahón and Tetilla cheeses
House marinated olive salad, chorizo Cantimpalo and serrano ham, Marinated artichoke hearts and roasted vegetables. Assorted crackers and breads

MARIQUITAS CUBANAS

Black bean hummus, calabaza hummus with pomegranates, chipotle hummus, haitian eggplant salad, Cuba Libre salsa and guacamole Cubano Malanga and plantain chips

WINTER CITRUS SALAD

Blood oranges, ruby red grapefruit, clementines and navel oranges. Black pepper sprinkle, pomegranate seeds and mint syrup

GRILLED ROMAINE LETTUCE SALAD

Applewood smoked bacon, Cabrales blue cheese, salsa verde ranch

FORBIDDEN ROASTED BEET SALAD

Pickled red onions, toasted pepitas, queso blanco crumble, lemon vinaigrette

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ARTISAN BREADS

CHEF SELECTED LOCAL BREADS AND BREADSTICKS

Cilantro and lime butter, panales and honey butter, and mango butter

SIDES

Loaded baked potato casserole

Winter root vegetable succotash

Extra cheesy spinach au gratin

Steamed carolina white rice

Cuban style black beans

Sweet plantain maduros

CARVING STATIONS

GRILLED SIRLOIN

Adobo-rubbed sirloin of beef
Tempranillo wine sauce and culantro béarnaise

BANANA LEAF ROASTED BONELESS TURKEY BREAST

Mango-curry glazed boneless turkey breast roasted in banana leaves
Tamarindo-pineapple date chutney

ORANGE PORCHETTA

Fennel and orange flavored pork belly wrapped around a center cut pork loin. Chimichurri sauce

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ACTION STATIONS

SHRIMP AL AJILLO

Gulf shrimp, california garlic, crispy cortes chorizo
Diced tomato and parsley gremolata, yucca "tater tots"

CLASSIC ROPA VIEJA

Shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine. Crispy white rice

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ENTREES

FLORIDA MAHI

Pecan-crust, chorizo and sweet potato hash
Mango and pickled pineapple salsa

BONE-IN BRICK CHICKEN BREAST

Citrus-marinated and grilled under a brick, chicharrón-yucca mofongo Mango sauce

GRILLED VEGETABLE PABELLA

Garlic oil- and sea salt-rubbed broccoli, zucchini, cauliflower, leeks, eggplant wild mushrooms and long stem artichoke hearts
Long grain saffron rice, asparagus and roasted piquillo pepper salad

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DESSERTS

MESA PASTELERA

Variety of cakes, pies, and mini desserts

TOCINO DEL CIELO

A traditional Cuban dessert of vanilla custard. Candied mango and papaya salad.

MAMI TOTTY'S ARROZ CON LECHE

A classic Cuban rice pudding recipe handed down from Chef Pernot's mother-in-law. Whipped cream and candied macadamia crunch

TRES LECHE

Vanilla sponge cake soaked in three milks. Mocha mousse

TORTA DE CHOCOLATE Y

DULCE DE LECHE

Warm fallen chocolate soufflé tart with dulce de leche
Blueberry sauce