



Five-Course Celebration Menu \$99

CANAPÉ

Ember roasted beet tartare, herb goat cheese, waffle potato chip

APERITIVOS

Appetizers

(Choose one)

CAMARONES AL AJILLO

Garlic shrimp marinated in rum, tostón. Dijon mojo

DUCK CONFIT EMPANADA

Pulled duck leg confit, wild mushrooms and golden raisins. Guajillo pepper and Ibarra chocolate sauce

CHUPE DE CANGREJO

South American style blue crab bisque. Potatoes, lump crab and charred corn timbale

SPINACH AND GARBANZOS

Braised spinach, chickpeas, smokebox rustic bread croutons and Marcona almond

ENSALADA

Salad

TAMARINDO CAESAR

Romaine hearts, polenta croutons and shaved Manchego cheese. Tamarind Caesar dressing

PLATOS FUERTES

Entrees

(Choose one)

PARGO A LA PLANCHA

Olive oil griddled Florida Red Snapper, grilled vegetable escabèche. Smoked tomato salsa (Vegetarian version available)

CHULETA DE CERDO

Caribbean-style bone-in Duroc pork loin, black beans and rice. Mango salsa

POLLO A LA BRASAS

Wood-grilled half chicken, yuca frita, watercress. Aji-amarillo sauce

BIFE ANGOSTO

All-natural Black Angus sirloin steak, plantain fufú. Argentinean chimichurri

POSTRE

Dessert

ORANGE TORTA DE SEVILLA

Orange and key lime custard, vanilla tart shell. Lime whipped cream



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NEW
CUBA LIBRE
YEAR'S
2018
EVE

Vegetarian Menu
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Ember roasted beet tartare, herbed goat cheese, waffle potato chip

APERITIVO

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PLATO FUERTE

Entree

SAVORY CORN FLAN

Yellow corn custard, grilled vegetable escabèche. Smoked tomato salsa

POSTRE

Dessert

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Orange and key lime custard, vanilla tart shell. Lime whipped cream

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