



Five-Course Celebration Menu \$119

CANAPÉ

CANASTICA DE SALMÓN

Smoked salmon mousse, cucumber and caviar salad, puff pastry

APERITIVOS

Appetizers

(Choose one)

AJIACO DE MAIZ

Creamy corn soup, Cuban sofrito and viandas fritters

COBIA CEVICHE

Panamanian cobia crudo, lime basil vinaigrette, Bing cherries escabèche, homemade cherry vinegar

EMPANADA TRIO

A taste of three empanaditas:

- ★ Oxtail Encendido
- ★ Pork Montería

★ Wild mushroom with goat cheese
Balsamic cream chimichurri sauce

ENSALADA

Salad

ENSALADA ESPERANZA

Mixed greens, avocado cilantro dressing.
Quinoa croutons

PLATOS FUERTES

Entrees

(Choose one)

FILETE DE LOMO

Filet mignon, glazed pearl onions, creamy potato fritters
Wild mushroom sauce

LANGOSTA VARADERO

Grilled Maine lobster tails, seafood
and rum enchilado sauce.
Roasted garlic malanga mash

CHULETA DE PUERCO

Grilled pork chop with mango and jalapeño glaze.
Onion and asparagus mojo

POSTRE

Dessert

COCONUT FLAN WITH FROZEN MINT DAIQUIRI

Cuban style coconut crème brûlée,
Tortica de Morón crumbs, vanilla tuile



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