

NEW
★ CUBA LIBRE ★
YEAR'S
★ 2018 ★
EVE

\$95

Five-Course Celebration Menu

CANAPÉ

JAMÓN DE PATO

Coffee-rubbed grilled duck breast, rum cured cherries

APERITIVOS

Appetizers

(Choose one)

OSTRAS A LA PARRILLA

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

CREPA DEL MAR

Grilled Maine lobster and lump crabmeat crepe. Grilled fennel allioli sauce. Watermelon radish, pickled red onions and young greens salad. Smoked trout caviar

TAPA DE CENTENO

Grilled avocado tartine
Grilled wild mushrooms, hazelnuts and honey

ENSALADA

Salad

Grilled Romaine wedge salad, goat cheese ranch dressing, crispy chorizo, candied cashews and Cotija cheese snow

PLATOS FUERTES

Entrees

(Choose one)

PORCHETTA

Fennel and orange braised pork belly wrapped around a center cut pork loin. Moros y Cristianos, onion and sour orange mojo

SOLOMILLO DE ANGUS NEGRO

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

DORADO

Griddled Caribbean Mahi-Mahi, "Mojito" salsa verde, olive oil, fresh herbs and citrus juice. Roasted garlic mashed potatoes

POSTRE

Dessert

TARTA DE MARACUYÁ

Passion fruit and meringue tart

Vegetarian Menu

CANAPÉ

BUÑUELOS DE ESPINACA

APERITIVO

Appetizer

TAPA DE CENTENO

Grilled avocado tartine
Grilled wild mushrooms, hazelnuts and honey

ENSALADA

Salad

Grilled Romaine wedge salad, goat cheese ranch dressing, candied cashews and Cotija cheese snow

PLATO FUERTE

Entree

RAVIOLES CASEROS

Half-moon ravioli filled with roasted West Indian calabaza squash, mascarpone and goat cheese. Caramelized pearl onions, baby spinach and sherry vinegar reduction sauce. Toasted pumpkin seeds

POSTRE

Dessert

TARTA DE MARACUYÁ

Passion fruit and meringue tart

