

# NEW YEAR'S EVE

## CANAPÉ

Crostini of local wild mushrooms and herbed goat cheese

## APERITIVO

*Please choose one*

### Masitas de Puerco

Crispy fried duo of pork belly and shoulder, garlic mojo, red onion escabeche

### Calamares Rellenos

Grilled ropa vieja-filled calamari, corn crema, corn shoots and fresh herb salad

### Ceviche de Vieira y Cangrejo

Poached bay scallops, jumbo lump crab, blackened tomato salsa, cucumber, radish.  
Corn tortilla chips

## ENSALADA

### Romaine Wedge

Romaine heart, red onion, cherry tomato, shaved Manchego cheese, Serrano ham.  
Creamy avocado dressing

## PLATOS FUERTES

*Please choose one*

### Camarones a la Criolla con Coco

Sautéed jumbo shrimp, roasted calabaza, charred poblano, coconut milk broth, and  
cilantro-pepita pesto. White rice

### Salmon a la Plancha

Sweet and sour glazed salmon, shrimp and vegetable stir fried rice, pickled mango

### Pechuga de Pollo

Pan roasted citrus marinated chicken breast, goat cheese polenta, and  
grilled broccolini. Salsa criolla

### Mar y Tierra

10oz wood grilled sirloin steak and lobster tail, fire roasted baby carrots and  
fingerling potatoes. Culantro-béarnaise sauce

## POSTRE

### Torta de Queso y Guava

Guava cheesecake mousse, buttery graham cracker crust.  
Candied cranberries

**CUBA LIBRE**

★ RESTAURANT & RUM BAR ★

ATLANTIC CITY