

NEW
★ CUBA LIBRE ★
YEAR'S
★ 2020 ★
EVE

Five-course celebration menu

\$99++

~ Includes Party Hats, Noise Makers and Non Alcoholic Beverages ~

CANAPÉ

GOAT CHEESE AND TOMATO TARTLET

Goat cheese custard, salt baked cherry tomato.
Savory tart shell and pesto

APERITIVOS

*Appetizers
(Choose one)*

AREPA RELLENA

Grilled white corn cake filled with flank steak "Ropa Vieja" and mozzarella cheese. Corn crema and romesco drizzle

ATÚN FIRE AND ICE

Big Eye tuna, jalapeño-coconut ginger sauce.
Red onion escabeche

LANGOSTA A LA PARRILLA

Grilled lobster tail, warm garbanzo bean and octopus salad.
Smoked potato crema

ENSALADA

Salad

Ensalada Caesar our way

Romaine lettuce and baby kale, radish, Cuban bread croutons, shaved Manchego cheese, and piquillo peppers. Avocado Caesar dressing

PLATOS FUERTES

*Entrees
(choose one)*

PEZ COBIA

Plancha seared Black King Fish, charred broccolini-shiitake mushroom salpicón and lemongrass mojo. Pumpkin seed oil vinaigrette

BIFE ANGOSTO

12oz adobo marinated wood grilled New York strip, black cumin-roasted baby carrots and fingerling potatoes. Rioja red wine sauce

POLLO ASADO

Fire roasted sour orange marinated half organic chicken, congri Cubano, and plantain maduros. Garlic mojo

POSTRE

Dessert

TORTA DE NATILLA DE PARCHA

Passion fruit custard, sweet tart shell and tropical fruit salad

NEW
★ CUBA LIBRE ★
YEAR'S
★ 2020 ★
EEVE

Vegetarian
Five-course celebration menu
\$99

~ Includes Party Hats, Noise Makers and Non Alcoholic Beverages ~

CANAPÉ

GOAT CHEESE AND TOMATO TARTLET
Goat cheese custard, salt baked cherry tomato.
Savory tart shell and pesto

APERITIVOS

Appetizer

EMPANADAS
Baked Empanadas of vegetarian chorizo, black beans and ripened plantains. Aji amarillo sauce

ENSALADA

Salad

ENSALADA CAESAR OUR WAY
Romaine lettuce and baby kale, radish, Cuban bread croutons, shaved Manchego cheese, and piquillo peppers. Avocado Caesar dressing

PLATOS FUERTES

Entree

GRILLED VEGETABLE PAELLA
Broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, saffron long grain rice. Asparagus and artichoke salad

POSTRE

Dessert

TORTA DE NATILLA DE PARCHA
Passion fruit custard, sweet tart shell and tropical fruit salad

TOP SHELF OPEN BAR PACKAGE

2 Hour - \$35 per person

3 Hour - \$50 per person

Includes
Champagne Toast
Top Shelf Liquor, Red and White Wine by the glass,
Sangria, Imported and Domestic Beer, Assorted Sodas,
Juices, Bottled Water
Coffee and Tea Service