

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

Five-course celebration menu

\$ 110 + +

~ Includes Party Hats, Noise Makers, Midnight Champagne Toast and Non Alcoholic Beverages ~

CANAPÉ

COFFEE CURED GRILLED DUCK HAM
Banana-lentil salad

APERITIVOS

Appetizers
(Choose one)

SOPA DE PLÁTANOS

Thin slices of Spanish octopus, salsa Criolla drizzle,
Bread crisps

CEVICHE DE LANGOSTA

Maine lobster ceviche, charred orange and fennel salad,
Vanilla-citrus dressing

EMPANADA CATALUÑA

Creamy spinach, onions, feta cheese and pine nuts filled empanada.
Aji amarillo sauce

ENSALADA

Salad

CUBAN HOUSE SALAD

Watercress,
Romaine and baby spinach. Crispy Tetilla cheese croquette, chayote and radish.
Citrus vinaigrette

PLATOS FUERTES

Entrees
(choose one)

PORCHETTA

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

SOLOMILLO DE ANGUS NEGRO

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

CAMARONES CON CAÑA

Pan seared jumbo shrimp, mango BBQ glaze. Crispy Anaheim pepper stuffed
with creamy quinoa, sweet potato and Mascarpone cheese.
Roasted Cubanelle crema. Guacamole Cubano

POSTRE

Dessert

ALASKA TROPICAL

Vanilla, chocolate ice cream and panatela cake.
Rum and mint liquor flambéed meringue



Vegetarian Menu

\$ 110++

~ Includes Party Hats, Noise Makers, Midnight Champagne Toast and Non Alcoholic Beverages ~

CANAPÉ

BANANA-LENTIL SALAD
Malanga chips

APERITIVOS

Appetizer

EMPANADA CATALUÑA

Creamy spinach, onions, feta cheese and pine nuts filled empanada.
Aji amarillo sauce

ENSALADA

Salad

CUBAN HOUSE SALAD

Watercress, Romaine and baby spinach. Crispy Tetilla cheese croquette, chayote and radish.
Citrus vinaigrette

PLATOS FUERTES

Entree

CHILES RELLENOS

Crispy Anaheim peppers stuffed with creamy quinoa, sweet potato and Mascarpone cheese. Roasted Cubanelle crema. Guacamole Cubano

POSTRE

Dessert

ALASKA TROPICAL

Vanilla, chocolate ice cream and panatela cake.
Rum and mint liquor flambéed meringue