



APPETIZERS

(Per Person)

\$65

HOMEMADE CROQUETTES

Parmesan-Truffle Served with chipotle mango Sauce

FRIED CALAMARI

Homemade Aioli and Marinara Sauce

YUCA BITES

Small Pieces of Yuca and Beef Served with Guasacaca



ENTREES

(Choice of one)

LOBSTER RAVIOLI

Lobster-Filled Ravioli, with Chardonnay, Crème and Thyme Sauce

BRANZINO

With Butternut Squash Mashed and Sautéed Broccolini

8 OZ FILET MIGNON

Served with Mushroom Risotto, Sautéed Asparagus Demi-Glace



DESSERT

(Choice of one)

NUTELLA CRÈME BRÛLÉE

Served with Wild Berries

PINK PAVLOVA

Pink meringue based dessert, with fresh strawberries and creamy dulce de leche

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\$55



APPETIZERS

(Family Style)

FRIED CALAMARI

Homemade Aioli and Marinara Sauce

CHARCUTERIE BOARD

Prosciutto, salami, canyimpalo ,Manchego & Gouda cheese. Caramelized Walnut & Fig jam



ENTREES

(Choice of one)

FIOCCHI

Fiocchi pasta stuffed with gorgonzola cheese and pear in a four cheese sauce finished with crushed caramelized walnuts

12OZ SKIRT STEAK

Served with homemade mashed potato, Sauteed Asparagus and Chimichurri Sauce

GRILLED FRESH SALMON FILLET

Served with Mash Potato, Sautéed Veggies and Mango Consommé



DESSERT

(Choice of one)

HOMEMADE CHEESECAKE

Black Berries Sauce

DULCE DE LECHE WARM CAKE

Topped with coconut ice cream and walnuts

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Steak & Bar

\$55



APPETIZERS (Family Style)

FRIED CALAMARI

Homemade Aioli and Marinara Sauce

CHARCUTERIE BOARD

Prosciutto, salami, canyimpalo ,Manchego &Gouda cheese. Caramelized Walnut & Fig jam



ENTREES

(Family Style)

FRIED CALAMARI

Homemade Aioli and Marinara Sauce

CHARCUTERIE BOARD

Prosciutto, salami, canyimpalo ,Manchego &Gouda cheese. Caramelized Walnut & Fig jam

(Choice of one)

FIOCCHI

Fiocchi pasta stuffed with gorgonzola cheese and pear in a four cheese sauce finished with crushed caramelized walnuts

GRILLED FRESH SALMON FILLET

Served with Mash Potato, Sautéed Veggies and Mango Consommé



DESSERT (Choice of one)

HOMEMADE CHEESECAKE

Black Berries Sauce

DULCE DE LECHE WARM CAKE

Topped with coconut ice cream and walnuts

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\$45



APPETIZERS (Family Style)

TEQUENOS

Served with cilantro Aioli sauce

BLUE VELVET WALNUT SALAD

Mix of greens, Caramelized walnuts. Raisins. Cherry tomatoes, red onion, Hearts of Palm, Blue cheese, Raspberry Dressing



ENTREES (Choice of one)



Steak & Bar



LOBSTER MAC CHEESE

Creamy lobster sauce with lobster chunks gratin cheese on top

SEARED FRESH CORVINA FILLET

Served with parmesan risotto Sautéed Asparagus

12OZ NY STEAK

Served with homemade mashed potato, Sautéed Asparagus and Chimichurri Sauce



DESSERT (Choice of one)

NUTELLA CRÈME BRÛLÉE

Served with Wild Berries and Vanilla coffee sponge

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