

Valentine's ♥ MENU ♥

Cocktail

LA PALOMA

La Tierra de Acre mezcal, fresh pink grapefruit juice, lime, tajin rim

BESO TROPICAL

Alto Canto blanco Tequila, guava, lime, lemongrass chile morita syrup, hibiscus chile morita rim

Amuse

GARBANZO FRITO

Radish, herbs mayo

Appetizers

CAMARONES EN COCO

Coconut crusted shrimp, mashed sweet plantain, piquillo pepper sauce

TUNA AL SARTEN

Pan - seared bluefin tuna, quinoa salad, pomegranate sauce

PINCHO EN CAÑA DE AZUCAR

Marinated skirt steak skewer on a sugarcane, julienne salad, saffron sauce

♥ Entrees ♥

LUBINA MALECÓN

Pan-seared fillet of chilean sea bass, creamy asparagus risotto

POLLO CON TRUFAS

Roasted chicken breast stuffed with black truffles, parsnip puree, sautéed swiss chard, honey rum glaze

STEAK SANTA CLARA

Grilled filet mignon, potato gratin, sautéed spinach, tempranillo reduction

Desserts

Chef's selection of desserts

Bombón Cubano, Tres leches, Flan, Maria Cookie Iceberg

Executive Chef Mario Garcia

\$90 Per Person

(TAX & GRATUITY NOT INCLUDED)

Includes One Cocktail Per Person

Cuba