

Valentine's Day

Cocktail

ROMANCE

patron blanco, strawberries, mint, lemon,
butterfly pea flower cordial

Amuse

pastelito de cangrejo, herbs aioli or celery soup, crispy shallots

Appetizer

CHOICE OF:

ENSALADA DE QUINOA

quinoa, avocado, cherry tomatoes, cucumber, mango,
lemon vinaigrette

CEVICHE DE TUNA

yellowfin tuna, cucumber, pickled red onions, cilantro,
coconut milk, citrus juices

EMPANADAS DE COSTILLA

turnovers filled with beef short ribs, chickpeas, cilantro sauce

Entrees

CHOICE OF:

LUBINA CIENFUEGOS

pan-seared fillet of chilean sea bass, winter vegetables medley,
saffron cream sauce

POLLO CON TRUFAS

roasted chicken breast stuffed with black truffles, parsnip puree,
honey rum glazed

LANGOSTA MIRAMAR

lobster stuffed with shrimp, scallops, calamari, lemon-butter sauce

STEAK MATANZAS

grilled dry aged rib eye steak 16 oz, asparagus,
red chimichurri sauce

Dessert

CHOICE OF:

COPA LOLITA

ice cream, caramel custard, pistachios, crème fraiche, maldon salt

BOMBON BORRACHO

warm chocolate cake, molten core coffee rum,
strawberries and ice cream

\$75 per person Complementary Cava Toast
(tax & gratuity not included)

Chef Mario Garcia

Cuba