

Ala Carte Plated Dinner Selections

All Dinners Include: Housemade Bread & Rolls, Freshly Brewed Costa Rican Coffee & Decaffeinated Coffee

THREE COURSES: One Starter, One Main, One Dessert \$92

(please create a menu with the following options: 3 starters, 3 main courses, and 2 desserts)

FOUR COURSES: Two Starters, One Main, One Dessert \$100

(please create a menu with the following options: 2 cold starters, 2 hot starters, 3 main courses, and 3 desserts)

DUO MAIN COURSE SUPPLEMENT \$15

STARTERS

Cold

Chilled Gazpacho with Garlic Croutons

Romaine Leaves, Parmesan, Garlic-Herbed Croutons, Caesar Dressing

Mixed Organic Greens, Goat Cheese, Toasted Pecans, Guava Vinaigrette Watermelon, Feta & Mint Salad

Chilled Wedge of Iceberg, Creamy Bleu & Crisp Bacon

Organic Tomatoes, Fresh Local Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

Sea Bass or Shrimp Ceviche, Avocado, Cilantro, Mango, Red Onion

Beef Tartare - Prime Angus Tenderloin, Grana Padano, Parsley, Italian Salsa Verde & Crostini

Chilled Shrimp Cocktail

Hot

Cream of Papaya, Soup Goat Cheese Crostini

Classic Tortilla Soup, Tequila Crema

Cream of Lettuce Soup, Garlic Chips

Herb Risotto with Roasted Cherry Tomato

Shrimp & Fennel Ravioli, Champagne Cream

Chipotle Mango Prawns, Ginger Carrot Puree

Seared Scallops, Saffron Potato Puree

Costa Rican Sales Tax is currently 13% and will be added to all food and beverage charges.

All food and beverage is subject to a 10% service and administration fee. Service charges are not taxed.

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Wild Mushroom & Pancetta Bruschetta

MAIN COURSES

Seafood Selections

Grilled Sea Bass with White Beans, Chorizo & Tomato

Mustard & Pepper Seared Tuna, Pancetta Sauteed Spinach & Guava Chutney & Fried Rice

Miso Glazed Salmon with Sesame Sauteed Green Beans & Steamed Rice

Grilled Langostines with Papaya Butter and Sweet Potato Chorizo Hash

Poultry & Pork Selections

Herb Roasted Chicken with Grilled Radicchio and Creamy Polenta

Mango Glazed Chicken with Roasted Broccoli and Palmito Hash

Citrus Roasted Pork Tenderloin with Chipotle Crema & Mole and Sweet Potato Hash

Guava Glazed Baby Back Ribs with Tempura Onion and Garlic Sauteed Spinach

Beef Selections

Sake Braised Short Ribs with Wasabi Mashed Potatoes and Garlic Sauteed Bok Choy

Veal Marsala with Creamy Parmesan Risotto and Zucchini

Coffee Glazed Beef Tenderloin with Potato Puree & Baby Carrots with Tarragon

Duo Selections

Grilled Breast of Chicken & Pepper Mango Prawns with Potato Gratin & Glazed Carrots

Grilled Mahi Mahi with Guava Relish & Spice Rubbed Tenderloin of Beef with Potato &

Chive Puree & Roasted Cauliflower

Vegetarian Selections

Herb & Cheese Ravioli in a Creamy Garlic Sauce

Grilled Portobello Mushroom, Cheese Streudel & Sauteed Seasonal Vegetables

DESSERTS

Housemade Tiramisu

Housemade Tres Leches

*Housemade Churros with Fresh Cream and Housemade Vanilla Bean Ice Cream &
Caramel Sauce*

Milk Chocolate Cremoso with Espresso Parfait

Pineapple Confit with Mango Espuma & Saffron Sorbet

Guava Mousse Cake with Fresh Mint Whipped Cream

Coconut Flan in a Pinenut Caramel Cup

Panna Cotta with Fresh Berries Marinated in Grand Marnier

Chocolate Banana Custard Tart

Flourless Chocolate Cake, Tropical Fruit Coulis

Mango Cheesecake

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