



Valentine's Day 2010

Amuse

Calamari Ceviche

Coconut Citrus Dressing, Mango Pico de Gallo, Fried Plantains

Appetizers

Cuban Black Bean Soup

Ham and Cheese Croquette, Pickled Red Onions, Latin Crema

Bermuda Fish Chowder

Gosling's Black Seal Rum, Outerbridges Sherry Pepper Sauce

Mixed Fresh Green Salad

Jicama, Orange, Toasted Pumpkin Seeds, Aged Sherry Vinaigrette

Spanish Caesar Salad

Serrano Ham, Shaved Manchego Cheese, Marinated Boquerones

Beef Salad Carpaccio

Greens, Cabrales Blue Cheese, Spiced Marcona Almonds

Grilled Octopus Salad

Gazpacho Vinaigrette, Queso Fresco, Black Olive Aioli

≈Sampling of Four Ceviches

Peruvian "Clasico", Shrimp, Tuna and Wild Striped Bass

≈Peruvian Ceviche "Clasico"

Fresh Lime Juice, Red Onion, Cilantro, Aji Picante

Crab and Salt Cod Fritters

Spicy Mango, Lime, Habanero Crema

Crispy Fried Oysters

Green Papaya Salad, Chipotle Remoulade

Guacamole de Molcajete

Made Fresh To Order, Crisp Corn Tortillas

Shrimp + Goat Cheese Chili Relleno

Black Bean Muneta, Tres Salsa

Beef Empanadas Argentinas

Olives, Egg, Raisins, Spicy Rocoto Dipping Sauce

Entrees

"Cochinita Pibil" Yucatan Style Grilled Pork Tenderloin

Pulled Barbeque Pork Pupusas, Pickled Red Onion Slaw

52

Seared Yellowfin Tuna and Crab Stuffed Aji Amarillo

Vegetable Escabeche, Purple Potatoes, Sweet Rocoto Soy Reduction

57

Pan Seared Jumbo Lump Crab Cakes

Sweet Potato Hash, Jalapeno Aioli

57

Ancho Honey Glazed Atlantic Salmon

Oaxacan Cheese Corn Arepa Cake, Swiss Chard, Red + Green Mole

52

Whole Crispy Red Snapper Vera Cruz

Tomato Sofrito, Manzanilla Olives, Capers, Pickled Jalapenos

57

"Moqueca Bahiana" Brazilian Seafood Stew

Rock Lobster, Prawns, Calamari, Mussels, Traditional Accompaniments

58

Seared Scallops "Ala Plancha"

Fresh Hearts of Palm Puree, Citrus Brown Butter, Capers, Golden Raisins

52

Grilled Sugar Cane Skewered Jumbo Shrimp

Pineapple Salsa, Guacamole, Chipotle Barbeque Butter

54

Roasted Calabaza Tamales

Fricassee of Fall Vegetables, Goat Cheese, Toasted Pepitas

45

Grilled Free Range Chicken Breast

Peruvian Fried Rice, Aji Amarillo, Sauce Huancaína

51

Slow Braised Pork Shank "Feijoada"

Black Beans, Collard Greens, Rice, Traditional Accompaniments

56

≈ Grilled Beef Ribeye Churrasco

Crispy Fried Onions, Chimichuri Sauce

59

≈Seared Lamb Chop

Chipotle Mashed Potatoes, Spinach, Spicy Lamb Consomme

60

Sides to Share-5

Peruvian Fried Rice

Rum Glazed Plátanos Maduros

Swiss Chard

Fricassee of Vegetables

Green Beans with Marcona Almonds

Saffron Rice

≈ Regarding the safety of these items, written information is available upon request

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DESSERTS

Chocolate Churros

Chocolate and Espresso Dipping Sauces

Graham Cracker Crusted Key Lime Pie

Torched Meringue, Toasted Coconut

Traditional Flan

Spiced Cherries, Canella Puff Pastry Twists