

Three Course Menu: \$50/Person • Menu with Drink Pairing: \$70/Person



• **Course One** •

Lobster & Shrimp Ceviche

Cold water lobster & gulf shrimp, spicy tomato broth, avocado.

Spinach & Beet Salad

Roasted beets and brussels sprouts, ancient grains, goat cheese, candied pumpkin seeds, pickled red onions, garlic thyme vinaigrette.

Duck Confit & Goat Cheese Empanadas

Dark cherry, kale & "mole" aioli.

Braised Beef Ropa Vieja

Plantains, pickled onion slaw, aji pepper aioli.

Sparkling: Segura Viudas Cava Brut -or- Cocktail: The Old Cuban

• **Course Two** •

Grilled Beeler's Farm Duroc Pork Chop

Roasted brussels sprouts, delicata squash, pickled onions, rosemary honey.

Wine Pairing: Marqués de Cáceres Tempranillo -or- Rum Pairing: Kirk & Sweeney 12 Yr Rum

Argentinian Mixed Grill

Beef tenderloin, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas.

Wine Pairing: Santa Julia Malbec Reserva -or- Rum Pairing: Plantation 5 Yr Rum

Crispy Whole Red Snapper

Grilled sweet plantains, garlic pasilla aioli, pebre sauce.

Wine Pairing: Lagaria Pinot Grigio -or- Rum Pairing: J.M. VSOP Rum

Brazilian Shrimp & Mussel Stew

Sofrito vegetables, pickled jalapeños, yellow rice, and coconut chile broth.

Wine Pairing: Spellbound Chardonnay -or- Rum Pairing: Damoiseau Vieux VSOP Rhum

• **Course Three** •

Sweet Potato Donuts

Pumpkin & Goat Cheese Cheesecake

After Dinner Drink: Hot Buttered Rum -or- Rum Pairing: Pyrat XO Rum