



Monday, December, 31, 2018



Appetizer.

YEAR END ... THE LAST INDULGENCE TASTY SELECTION OF LATIN APPETIZERS

Spicy Beef Bolivian Empanadas, Fresh Ceviche of the Day, Puerto Rican Fostones with Garlic Mojo, Argentinean Chorizo with Fomato Sofrito, Mexican Guacamole Chipotle Fortilla Chips

Salad

GREEN WINTER

Tender Frisee Leaves, Fresh Mango, Baby Arugula, Pomegranate, Shaved Manchego, Spiced Pecans, Champagne Vinaigrette

Soup

SHRIMP BOUILLABAISSE

Large Shrimp, Pearl Potatoes, Baby Vegetables In a Tomato-Saffron Scented Broth

Entrée

RACK OF LAMB

New Zealand Lamb Rack, Black Beluga Lentil Ragout, Goat Cheese-Cranberry Polenta, Caramelized Rutabaga

LOBSTER

(((Limited Availability))) \$10.00 surcharge 1 1/2 lbs. Maine Lobster with Wild Rice, Grilled Asparagus Creamed Chanterelle and Garlic-Wine Mojo

FILET MIGNON

Center Cut Beef Tenderloin, Truffled Fingerling Potatoes, Green Asparagus Wild Mushroom-Cabernet Creamy Demi

Dessert.

CHOCOLATE AND BERRIES

Selection of Small Chocolate Sweets; Chocolate Truffle Cake, and Raspberries, Chocolate Cover Strawberries, Chocolate Crème Brûlée and Blackberries and Silky Chocolate Mousse and Blueberries

Welcome Cocktail ((Coquito))...Glass of Bubbly Champagne... Freshly Baked Corn Bread...Brewed Regular or Decaffeinated Coffee