



Cafe de Flores

French Bistro

NEW YEAR'S EVE SPECIAL MENU

5 COURSE DINNER*

Amuses-Bouches

Sea Scallops seared and served
in a fine herb butter.

Handmade Pasta paired with
succulent half Lobster in a
delicate sauce.

Filet Mignon served with
smooth mashed potatoes and a
rich red wine demi-glace sauce.

Flourless Chocolate Cake
topped with spiced cream.

* includes a glass of Champagne

DEC 31ST
8PM - MIDNIGHT
\$1,995 pesos/per

RESERVE

WWW.CAFEDEFLORESPV.COM