

## **Ticket Description**

A Unique Culinary Experience Featuring A  
9 Course Fine Dining Tasting Menu

## **Quarter 5**

Central America & The Caribbean

## **Puerto Rico**

“Isla Del Encanto”

“Island of Enchantment”

Charity will be JED Foundation; they protect emotional health and prevent suicide for teens & young adults around the country giving teens the skills and support they need to survive and thrive.

Bembe Mofongo Con Chicharron with Sauteed Crushed Garlic  
Atlantic Shrimp

Topped with a Salsa De Chocolate Blanco

# Dominican Republic

“Hermano”

“Brother”

In the military I met a lot of friends but few I called my brother. Coming to the Dominican Republic I wanted to pay tribute to my brother “V” because he was one of the few that made life easier in the military, somebody I could talk to when it became overbearing. I miss him everyday and I’m glad I get the chance to represent his home. I hope you enjoy and see how much love the DR shows through all things in life especially the food.

Charity will be ;**IGY6** Foundation which helps military and soldiers with preventive suicidal measures but also families who have dealt with loss.

Pan Seared Mahi-Mahi with a Pineapple Rum Glaze over Toasted Coconut Cream Soup

Topped with Grilled Lemon, Charred Rosemary, and Oven Roasted Coconut Shavings

# **El Salvador**

“Cuscatlan”

“Land of Precious Jewels”

Charity will be Hope Hits Harder Children’s Cancer Foundation which helps take a portion of the immediate financial burden off of the family’s shoulders who find out their child has been diagnosed with cancer. They also help families with no insurance and other expenses.

Golden Amber Pork Belly Chicharron Pupusas  
with Curtido & Mi Vida Salsa Roja

# **Baja California Mexico State**

“Oasis Del Océano”

“Ocean Oasis”

Charity will be the American Diabetes Association, a United States-based nonprofit that seeks to educate the public about diabetes and to help those affected by it through funding research to manage, cure and prevent diabetes.

Grilled Shrimp A La Diabla Tostadas

&

Jicama Chayote Aguachile Tostadas

Finished with Coriander & pickled Shallot

## **Norte de Mexico**

“El Nido”

“The Nest”

Charity will be Hilarity for Charity, HFC is a national non-profit on a mission to care for families impacted by Alzheimer's disease, activate the next generation of Alzheimer's advocates, and be a leader in brain health research and education.

A Bed of Nopales and Poblano Peppers in Salsa Verde with Crema Dollops featuring a Cumin, Coriander and Pistachio Crusted Lamb Lollipop Topped with Fried Shallots and a Quail Egg Yolk.

## **Yucatan Mexico**

“Chaac Uayab Xoc”

“A fish god and the patron deity of fishermen”

Charity will be Jordan Thomas Foundation, too often families cannot afford the prostheses their kids deserve. At the Jordan Thomas Foundation, we make sure every child has what they need to pursue their dreams.

Seared Ocean Fresh Scallop with Charred Roasted Poblano Cream Sauce

Topped with Vieira Cream Foam and Fire Charred Scallions

## Jamaica

“Boonoonoonoos”

“Special Person”

To my Grandma Nancy who passed away from cancer, Jamaica was her escape from the real world. Being from Jamaica She showed great appreciation for the culture not only through art but also with the music and her characteristics. So, I pay tribute to her.

Charity will be **Pink Warrior Angels** in Copperas Cove Texas. Organization helping cancer recipients during the process or afterwards with finances and everyday interactions.

Quarter Day Braised Jamaican Jerk Oxtail

With Sauteed Hammock Stock Cabbage Terrine & Pan Seared Plantains

Topped with Caribbean Honey Coconut Cream Sauce Froth

## Dominican Republic

“Morir Sonando”

“I’ll Die Dreaming”

Charity will be The Trevor Project, The Trevor Project is the world’s largest suicide prevention and crisis intervention organization for lesbian, gay, bisexual, transgender, queer, and questioning (LGBTQ) young people.

A Bed of Honey Candied Pecans with a Fresh Squeezed Navel Orange Sweetened Condensed Vanilla Ice Cream.

Topped with Dark Cacao Shavings

## **Puerto Rico**

“Tembleque”

“Coconut pudding”

Puerto Rican Coconut Pudding made with coconut milk, sugar, vanilla, star anise and cornstarch garnished with a cinnamon stick and edible flowers.