

9 Course Tasting Menu

Central America & The Caribbean

Puerto Rico

“Isla Del Encanto”

Bembe Mofongo Con Chicharron with Sauteed Crushed Garlic
Atlantic Shrimp Topped with a White Garlic Sauce

Dominican Republic

“Hermano”

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”

Golden Amber Pork Belly Chicharron and Oaxaca Cheese
Pupusas with Curtido & Salsa Roja

Baja California Mexico

“Oasis Del Océano”

Grilled Shrimp A La Diabla Tostadas &

Chayote Aguachile Tostadas

Finished with Coriander & pickled Shallot

Norte de Mexico

“El Nido”

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”

Seared Ocean Fresh Scallop with Charred Roasted Poblano
Cream Sauce Topped with Vieira Cream Foam and Fire Charred
Scallions

Jamaica

“Boonoonoonoos”

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”

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

Topped with Dark Cacao Shavings

Puerto Rico

“Rum Cake”

Vanilla sponge cake infused with pineapple rum syrup over a bed
of toasted dehydrated pineapple and coconut, topped with a
torched meringue and garnished with an edible flower and a
cinnamon stick.