

CHRISTMAS EVE DINNER

Tuesday, December 24th, 2024 ~ 5:00pm to 10:00pm

\$89 per person / \$38 per child under 12 years old

SOUP

Puerto Rican “Caldo Gallego” culantro, habas, chicken longaniza, “acelga”, smoked pork, sobao rolls

SALADS

Roasted Potato Salad sautéed onions, crispy pancetta, grain mustard-dijonise, chives, cilantro

Pickled Green Bananas piquillo peppers

Local Lettuce, Baby Kale, Baby Red Oak hard boiled eggs, marcona almonds, Bermuda onions, shaved Manchego, marinated heirloom tomatoes, pickled watermelon, candied bacon, chick peas, crispy quinoa, truffle & timut pepper vinaigrette, cured egg yolk & white anchovy dressing

HOT ITEMS

Local Beer Sausage Orzo “chicharrón”

Seasonal Roasted Vegetables cilantro salsa verde

Grilled Mahi Mahi pickled ají dulce, charred bermuda onions

“Pastel al Caldero” fried smoked pork, pickled onions, local sweet “ají”

Organic French Cut Chicken Breast sofrito cream, charred shishito

CARVING STATION

Roasted Whole Pig oregano mojo, “pan sobao”

“Mofongo” Crusted Salmon ají-mojito, local spicy sauce

SWEET ENDINGS

Mint & Chocolate Macaroons

Ginger-Spiced Flan

Hazelnut Cake raspberry gelee

Arroz con Dulce

Guava Cheesecake

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable local sales tax will be added to your check.

CAÑA