Appetizer
Ropa Vieja
Braised Beef and Pork, Sweet Plantains, Salsa Verde, Four Types of Cheeses and Rice

or
Sopa de Calabaza
Roasted Butternut Squash Soup with Onions, Leeks, Ginger and Spices

or
Ensalada Verde
Romaine Lettuce, Cucumber, Red Onion, Pepper, Cilantro, Garbanzo Beans and Orange Slices
Served with Orange and Agave Vinaigrette

or
Papa Relleno
Deep Fried Mashed Potato Filled with Cheddar, Ham, Soppressata (salami) and Spiced Paprika

Entree
Vatapa
Brazilian Shrimp with Cashews, Parsley and Cherry Tomatoes. Coconut Milk Sauce and Served on a Bed of Rice

or
Tacos
Choice of Cod, Chicken or Steak Tacos Served with Flour Tortillas, Lettuce, Tomato and Shredded Cheese, Rice and Beans. (Cod Tacos Served Baja Style with Avocado, Mango, Cucumber, Baja Cole Slaw)

or
Pollo Ahumado
Smoked Chicken Served with Charred Corn, Potatoes, and a Dried Pear and Mango Fruit Sauce

or
Haitian Stew
Pureed pumpkin chowder with seared shrimp, scallops and cilantro

or
Lechona Tolinense
Roasted pork shoulder stuffed with split peas and rice, served on top of a rustic tomato sauce with sweet potatoes

Dessert
Spiced Chocolate
Manjari Cream, Caramelized Bananas, Coffee Ganache

or
Passion Fruit Cheesecake
Dulce de Leche, Cashew Brittle, Orange Espuma

or
Apple Empanadas
Warm Local Apples, Cinnamon Ice Cream