



# New Year's Eve 2019

## 4-COURSE TASTING MENU

\$155 per guest / \$75 per child

### FIRST COURSE

Select One

#### Ceviche de Camarones

Shrimp, lime juice, red onion, tomato, garlic, cilantro

#### Piquillo Relleno

Fire-roasted piquillo pepper, Ground Prime Black Angus, Manchego cheese

### SECOND COURSE

#### Ensalada de Palmitos y Mandarinas

Field greens, hearts of palm, Mandarin slices, avocado, Marcona almonds, Manchego cheese, champagne vinaigrette

### THIRD COURSE

Select One

#### Filet Mignon Criollo

9oz Painted Hills Farm grass-fed tenderloin, asparagus, roasted mushroom sauce served with Victor's famous black beans and white rice

#### Paella de Langosta y Mariscos

Saffron-infused bomba rice, fresh Maine Lobster, squid, clams, mussels, shrimp, peas, chervil

#### Lechón Asado

Traditional roast pig marinated 48 hours, slowly roasted overnight in Cuban-style mojo, yuca, hand-cut garlic, yuca, moros

#### Branzino

Whole branzino marinated in olive oil, roasted with Cuban spices, served with Victor's famous black beans and white rice

### FOURTH COURSE

#### Chef's Choice of Dessert

### CHAMPAGNE TOAST

#### Glass of Bubbly at Midnight

Pricing does not include tax or gratuity. Our kitchen processes nuts, seafood, dairy, wheat, and soy products. Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE EVOLUTION OF CUBAN CUISINE®