

First Course (choose 2)

Ecuadorian Shrimp Ceviche: Gulf Shrimp, Salsa Coctel, Cherry Tomato, Avocado
Endive Salad: Chicory green, smoked blue cheese, coco-candied walnuts, dates
Pescado Pincho: Mahi Mahi Skewer served with Smoked Pineapple BBQ

Berenjena Pincho: Eggplant Skewer served with Pumpkin seed romesco

Oxtail Croquetes: Rabo encendido, Bone marrow, Salsa Vieja

Chicken Pastelillos: Ropa Vieja de Pollo, Cachucha aioli

Yuca Brava: Fried Casava Tots, Pimentón Aioli

Second Course (choose 1)

Vaca Frita: CreekStone Skirt Steak braised then fried in tallow, served with black beans, avocado salad and tomato escabeche

Gulf Shrimp Asopao: Saffron Bomba Rice Stew, Piquillo peppers, Olive escabeche with Al-Ajillo Shrimp

Carne Guisada: Vino Tinto Braised Shortribs, Patatas, Baby carrots

Pernil : Oregano-Achiote Roasted Pork Shoulder, Gandules con Chorizo casserole, Sour orange mojo

Chicken Chicharrones: Description from the menu

Dessert Course

(Choose 1)

Flan de queso: Queso crema custard, Dulce de Papaya

Tembleque: traditional coconut pudding, cinnamon

Cocktail

(not included in RW price)

El Guapo

Maker's Mark 46, ginger-thyme shrub, peychauds bitters