



creative feasts

1ST COURSE

Shrimp Ceviche

cilantro arepas, pepper-mango salsa

2ND COURSE

Heirloom Tomato Salad

fried cheese, basil vinaigrette

3RD COURSE

Bone-in Pork Chop

salsa macha, curtido.
served with yucca gnocchi, seasonal vegetables

4TH COURSE

Passion Fruit Mousse

hibiscus-lime curd, toasted meringue

