



LA FINCA Y EL MAR

RANCHO SANTANA

Executive Chef V. Luis Santi

FEAST OF THE SEVEN FISHES A SEVEN-COURSE MEAL

ADULTS \$70 | CHILDREN \$35 (6-11 YEARS OLD)

ENTRADA *STARTER*

Amuse-Bouche au Saumon - salmon pate, dill, cucumber, radish, house chips

Smoked & Cured - Pacific catch of the day, whipped avocado, garden pickle

Tuna Carpaccio - garden cherry tomato, farm cheese, burnt orange

Caesar del Mar - market fish, garden leaves, anchovy emulsion, sourdough

FUERTES *MAINS*

Fish Scallops - catch of the day medallions, cauliflower noisette, tomato beurre blanc

Ravioli - lobster & shellfish house made ravioli, butternut squash velouté

Mariscos - chef's fusion fish & seafood soup, coconut, cilantro, bell pepper

POSTRES *DESSERTS*

New York Cheese Cake - Red Velvet Cake - Cherry-Hibiscus Caulisa

Let us know of any dietary restrictions or allergies. Kindly note, this experience is subject to a 15% Nicaraguan sales tax and a 10% gratuity.