



LA FINCA Y EL MAR

RANCHO SANTANA

Executive Chef V. Luis Santi

NEW YEAR'S EVE PRIX-FIXE DINNER

ADULTS \$100 | KIDS \$50 (6-11 YEARS OLD)

ENTRADA *STARTER*

Butternut & Goat Cheese - roasted squash, whipped farm cheese, spiced nuts, red quinoa

Steak & Oyster - steak tartare, smoked oyster emulsion, garden pesto, puffed rice

Lobster - Pacific lobster, butternut & shellfish velouté, tomato, sage

FUERTES *MAINS*

Chicken Roulade - Prosciutto-wrapped chicken breast, warm balsamic carrot salad, tarragon

butter, almonds, basil

Beef Duo - beef tenderloin, 12h short ribs, creamy demi-glace, pumpkin, pickled onion, potato crisps

Fish & Champagne - catch of the day, champagne beurre blanc, garden vegetables, cashew farofa

POSTRES *DESSERTS*

Petit fours for the table

French Macarons - chocolate & vanilla - lemon & meringue

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.