



LA BOQUITA

RANCHO SANTANA

A COASTAL FAMILY STYLE DINNER A THREE-COURSE MEAL

C\$3,297 / US\$90 PER ADULT | C\$4,762 / US\$130 WITH WINE PAIRING
C\$1,649 / US\$45 PER CHILD

Amuse-Bouche - A delicate bite from our Chef to begin the evening.

PRIMER CURSO - *FIRST COURSE*

Carpaccio de Pulpo - Octopus carpaccio with extra virgin olive oil, sweet paprika, parsley leaves, and Croccante di Madre.

SEGUNDO CURSO - *SECOND COURSE (choice of one)*

Filete de Pargo Popoyo a la Parrilla - Grilled snapper fillet with herb crust, rustic sweet potato purée, and passion fruit reduction.

Lomo de Cerdo en Salsa de Tamarindo y Ron - Pork loin with tamarind and rum sauce, caramelized carrots, and forest crisps.

Filete de Res en Salsa de Malbec - Beef tenderloin with malbec sauce, rustic mashed potatoes, and farm vegetables.

POSTRES - *DESSERTS (choice of one)*

Crema Catalana de Maracuyá - Passion fruit Catalan cream topped with caramelized sugar.

Trío de Profiteroles - Profiterole trio filled with pastry cream, chocolate, and dulce de leche.