



LA BOQUITA

RANCHO SANTANA

NEW YEAR'S EVE DINNER A FOUR-COURSE MEAL

C\$4,396 / US\$120 PER ADULT | C\$5,860 / US\$160 WITH WINE PAIRING
C\$2,198 / US\$60 PER CHILD (6-11 YEARS OLD)

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

PRIMER CURSO - *FIRST COURSE*

Profiterol Salado con Crema de Queso y Caviar - Savory profiterole filled with cheese cream, topped with caviar.

SEGUNDO CURSO - *SECOND COURSE*

Cappuccino de Crema de Coliflor con Jamón Ibérico - Velvety cauliflower cream served as a cappuccino, finished with Iberian ham crumble.

TERCER CURSO - *THIRD COURSE (choice of one)*

Filet Mignon y Langosta a la Parrilla - Grilled filet mignon and lobster with cassava purée and kale chips.

Lomo de Cordero y Pulpo a la Parrilla - Lamb tenderloin and grilled octopus with sweet potato purée and asparagus.

POSTRES - *DESSERTS (choice of one)*

Crème Brûlée con Crema de Limón, Fresas y Crumble de Amapola y Marañón
Classic crème brûlée with lemon curd, fresh strawberries, and poppyseed-cashew crumble.

Mousse Tres Chocolates - Silky mousse of dark, milk, and white chocolate.