



LA FINCA Y EL MAR

RANCHO SANTANA

SAVOR THE HOLIDAY WITH OUR FEAST OF THE SEA

A SIX-COURSE MEAL

C\$2,565 / US\$70 PER ADULT | C\$1,282 / US\$35 PER CHILD (AGES 6-11)

AMUSE-BOUCHE

Shot de Sopa Fosforera de Oriente - Traditional tomato and fish soup presented in a bright and flavorful tasting portion.

STARTERS - *ENTRADA*

Crudo de Pez Vela con Cítricos e Hinojo - Thin slices of swordfish, marinated with orange and lime, fresh fennel, and basil oil.

Vichyssoise Tibia con Dorado Ahumado - Warm leek and potato creamy Vichyssoise, garnished with smoked Mahi-Mahi slices.

MAINS - *FUERTES*

Filete de Pargo al Horno - Oven-baked snapper with a tapenade crust and sun-dried tomatoes, served with farm-fresh vegetables.

Langosta Miskita al Mantecado Cítrico - Lobster in infused citrus clarified butter, accompanied by creamy cauliflower purée.

DESSERTS - *POSTRES*

Peras al Vino Blanco, Romero y Uvas - Poached pears in white wine with rosemary and fresh grapes.

Semifrío de Naranja, Mascarpone y Grand Marnier - Light and creamy orange semifreddo with mascarpone and a touch of Grand Marnier.