



# LA FINCA Y EL MAR

RANCHO SANTANA

## SAVOR THE HOLIDAY WITH OUR FEAST OF THE SEA

**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.