

PRIVATE DINNER MENÚ



APPETIZER

Costa Rican ceviche

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Patacones w/ black bean purée

SALAD

Farm fresh hearts of palm w/passion fruit dressing

MAIN COURSE

Cashew Encrusted Seabass w/ spicy mango salsa (or) white wine garlic cream sauce

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Grilled chicken in pineapple jalapeño glaze

SIDES

Chayote picadillo

Garlic/ ginger sweet potato purée

DESSERT

Chocolate espresso brownie with ice cream



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