



Option D

— Vegetarian menu —

1ST COURSE

Mixed leaf salad / goat cheese and caramelized walnuts / orange and grapefruit supreme / balsamic vinaigrette

2ND COURSE

Beet medallion / red wine sauce / roasted beans with almonds / mashed sweet potato

3RD COURSE

Roasted banana / vanilla sauce / red fruits / kiwi pearls



Menu



Chef Jonathan

BY THE PICNIC COMPANY



Option B

1ST COURSE
Avocado medallion/crab
salad/dill oil

2ND COURSE
Mushroom risotto/vegetable
stuffed breast.

3RD COURSE
Moist carrot bread / vanilla
and amaretto mousse / red
berries



Option A

1ST COURSE
Tortilla soup / fried chili /
creamy avocado / fresh
panela / chili oil.

2ND COURSE
Mahi mahi blackened (cajun)
/ chlorophyll couscous /
roasted Eureka lemon.

3RD COURSE
Cheese pie/roasted
plantain/tiramisu ice cream.



Option C

1ST COURSE
Crispy salmon/pistachio
croquette

2ND COURSE
Catch of the day / green mole
/ roasted vegetables

3RD COURSE
Churros / chocolate sauce