



ROMANTIC

DINNER





ABOUT LOVE

To be able to give oneself wholly and completely is the greatest luxury that life affords. Real love only begins at this point of dissolution.

-Henry Miller, Sexus



SUNSET

3 COURSE DINNER

Welcome glass of sparkling wine

Location - palapas on the beach

Menu \$2,850 MX + 18% service charge

THE FIRST DATE

**Cheese platter, caramelized fruits and seeds
with baguette bread slices**

Or

**Baked beet served with ashy goat cheese and
pecan praline crumbles**

THE BEGINNING OF A NEW STORY

**700 grs rib eye with wood oven baked potato
wedges finished at the table with mezcal and
chapulines *(To share)***

Or

**Grilled salmon with three cheese sauce served
with vegetable tagleatille sautéed in butter
and smoked with clove and rosemary.**

SWEET ENDING

(To share)

**Queso de bola mini cheese cake with red
berries.**

Or

**Chocolate bomb served with chocolate ice
cream, topped with a duo of chocolate sauces
and cocoa soil.**





DUSK

4 COURSE DINNER

Passion fruit martini appetizer

Bottle of natural or mineral water

Glass of wine

Location - palapas on the beach

Menu \$4,750 MX + 18% service charge

THE FIRST DATE

Asparagus casserole with serrano ham au gratin in a wood-fired oven with poached quail egg

Or

Tartare trilogy served with garlic toast

Tuna

Salmon

Tomato

BEFORE CONTINUING

Baked onion gratin flambéed at the table with aged brandy

Or

Avocado and coconut cold soup with smoked salmon

THE BEGINNING OF A NEW STORY

Baked lamb in a fine herb crust with potato souffle and roasted artichoke

Or

Sea and land of filet mignon and lobster served with a duo of mashed potatoes and plantains flambéed at the table with tequila.

SWEET ENDING

(To share)

Thousand leaves with fruits of the forest and mango sauce

Or

Lemon pie, flambéed with meringue flambéed at the table

TOGETHER FOREVER

4 COURSE DINNER

Starting Cocktail

Menu paired with Tequila or Mezcal

Wine Bottle

Rose Ritual

Decoration with rose petals and candles

Locación – Palapas en playa, La Cava, Alberca

Menu \$8,550 MX + 18% de service

THE FIRST DATE

Trilogy of tuna, salmon and octopus carpaccio with edible flowers with truffle essence and baby arugula

Or

Stuffed oysters au gratin Rockefeller on a bed of salt

BEFORE CONTINUING

Cream of white asparagus with parmesan crisp and basil powder served with oregano gratinis

Or

Seafood cream, with a base of seafood bechamel sauce, clams and shrimp.

THE BEGINNING OF A NEW STORY

Lobster flambéed at your table served with portobello risotto and lemon glass chlorophyll

Or

**Tomahawk flamed with mezcal, served with baked potato stuffed with chive cream and parmesan
(To share)**

SWEET ENDING

(To share)

Chocolate piñata with mini wedding cake (tres leches) and chocolate bonbons filled with red fruits.

Or

Cheese cake with passion fruit sauce





Ana
y José[®]
THE GOOD LIFE



VEGAN OPTIONS

STARTERS

Avocado tempura supremes served with creamy sun-dried cherry tomato salsa

SALADS

Fig and vegan blue cheese stuffed arugula with balsamic reduction, grapefruit supremes and toasted almonds

MAIN COURSE

Beet Carpaccio over vegetable risotto and portobello mousse

DESSERT

Crepe cake, vanilla cream and flambéed strawberries