



Enjoy an ambiance with the best company,  
An exquisite degustation,  
Candles and the sound of the tropical  
Costa Rican Rainforest under a blanket of Stars.

**Romantic Dinner Details:**

- Please reserve your special dinner 24 hours in advance
- The location of your Romantic Dinner will be decided based on your room type, weather conditions and your personal preferences
- Dinner Price is \$246 taxes included
- All Romantic Dinners Include a Bottle Of Wine, and 7 Courses Presented Individually (asterisk represents Costa Rican creations)
- Flowers & candlelight setting are included
- Special requests or dietary restrictions can be accommodated
- Indoor Dining options are available in the event of rain
- Choose your preferred options. Menus can be personalized

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# Dinner Option 1

LaGarde Altas Cumbres Sauvignon Blanc, Mendoza, Argentina

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Newen Pinot Noir, Patagonia, Argentina

## **1. Mixed Green Salad Costa Rican Style\***

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar

## **2. Mahi-Mahi Ceviche\***

Local Mahi-Mahi served Costa Rica style marinated (lemon juice, ginger, onion, garlic & celery), accompanied with an avocado fan, yucca, a chili pepper Caribbean aioli

## **3. Gorgonzola & Sun-Dried Tomato Tart**

Sautéed sun-dried tomatoes & fresh Gorgonzola cheese baked to perfection inside a fresh, house pastry topped with caramelized red onions & served with a roasted mushroom ragout

## **4. Gaia Signature Surf & Turf**

Grilled beef tenderloin from the North Pacific of Costa Rica served with meat reduction sauce, Lizano Sauce, rice and corn, cheese and homemade tortillas & accompanied with 3 sautéed jumbo Pacific shrimp

## **5. Ginger and Panko Crusted Tuna**

Fresh filet of Costa Rican Tuna, pan seared rare, crusted with fresh ginger & panko with a toasted sesame vinaigrette, accompanied with sweet potato puree & vegetables

## **6. Gaia Lime Pie**

Lime pie in a chocolate crust topped with chocolate bits

## **7. Cinnamon Scented Churros**

Served with dulce de leche & chocolate dipping sauces

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# Dinner Option 2

Haras de Pirque Equos Chardonnay, Maipo Valley, Chile

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Newen Pinot Noir, Patagonia, Argentina

## **1. Gaia Salad\***

Red-leaf & frisee greens showered with roasted diced beets, fresh local Turrialba cheese, papaya, almonds & homemade plantain "croutons" on a bed of sliced cucumbers, accompanied by a fine herb vinaigrette of rosemary, mint and basil

## **2. Gorgonzola & Sun-Dried Tomato Tart**

Sautéed sun-dried tomatoes & fresh Gorgonzola cheese baked to perfection inside a fresh, house pastry topped with caramelized red onions & served with a roasted mushroom ragout

## **3. Costa Rica Caribbean Honey-Garlic Calamari Salad\***

Delicious calamari rings, breaded with aromatic local herbs, butter, lemon & honey, served in a rice paper basket lined with lettuce and tomato

## **4. Seafood Casserole\***

This South Caribbean preparation is made with Mussels, local shrimp, clams & calamari cooked in a tomato sauce & fish stock, served with garlic and jalapeño pepper yucca puree

## **5. Costa Rican Fish Papillote\***

Local Mahi-Mahi, baked with a light coating of olive oil, herbs, chopped fresh tomatoes & mushrooms, wrapped in a banana leaf, accompanied by green banana patacones (tostones), black bean puree, served with a sauce from chili, tomatoes and coconut milk

## **6. Gaia's Secret Sin**

Local pineapple sliced paper thin & formed into "raviolis" & stuffed with cream cheese & dulce leche, drizzled with a wild berry coulis

## **7. House Delights**

Our homemade ice creams include Chocolate & Vanilla, 3 scoops

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# Dinner Option 3

Escudo Rojo , Baron Philippe de Rothschild, Maipo, Chile

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Postales Sauvignon Blanc & Semillon Blend, Patagonia, Argentina

## **1. Mixed Green Salad Costa Rican Style\***

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic

## **2. Costa Rica Caribbean Honey-Garlic Calamari Salad\***

Delicious calamari rings, breaded with aromatic local herbs, butter, lemon & honey, served in a rice paper basket lined with lettuce and tomato

## **3. Chilled Cucumber Soup**

Our Costa Rican version of this refreshing cold soup is made of a cucumber reduction, cream, milk and fine local herbs, accompanied by homemade croutons

## **4. Seafood Casserole\***

This South Caribbean preparation is made with Mussels, local shrimp, clams & calamari cooked in a tomato sauce & fish stock, served with garlic and jalapeño pepper yucca puree

## **5. Gaia Signature Surf & Turf**

Grilled beef tenderloin from the North Pacific of Costa Rica served with meat reduction sauce, Lizano Sauce, rice and corn, cheese and homemade tortillas & accompanied with 3 sautéed jumbo Pacific shrimp

## **6. Basil Cheesecake\*-**

Our House recipe for basil cheesecake with a sweet cream cheese topping

## **7. Sorbet Martini**

House sorbet available in either Passion Fruit or Blackberry flavors

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# Dinner Option 4 (Vegetarian)

LaGarde Altas Cumbres Sauvignon Blanc, Mendoza, Argentina

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Newen Pinot Noir, Patagonia, Argentina

## 1. **Mixed Green Salad Costa Rican Style\***

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar

## 2. **Costa Rican Vegetable Soup\***

A delicious blend of vegetables & pasta simmered slowly in a hearty chicken stock broth

## 3. **Gorgonzola & Sun-Dried Tomato Tart**

Sautéed sun-dried tomatoes & fresh Gorgonzola cheese baked to perfection inside a fresh, house pastry topped with caramelized red onions & served with a roasted mushroom ragout

## 4. **Vegan Eggplant Lasagna\***

A delicious blend of thinly sliced mushrooms, red onions, zucchini, sweet peppers & tofu baked between multiple layers of eggplant with our seasoned tomato, garlic and basil sauce

## 5. **Palm Fruit Pasta\***

A delicious traditional dish from the central region of Costa Rica, made with spaghetti and a sauce made from palm tree fruit and local cheese

## 6. **Sorbet Martini**

House sorbet available in either Passion Fruit or Blackberry flavors

## 7. **Gaia's Secret Sin**

Local pineapple sliced paper thin & formed into "raviolis" & stuffed with cream cheese & dulce leche, drizzled with a wild berry coulis