HONEY-GARLIC CALAMARI SALAD

Served in a rice paper basket with a bed of field greens & chopped local tomatoes

WINE PAIRING

3 ounces of Lapostolle Casa Sauvignon Blanc, Intense nose with fresh aromas of pineapple and tropical fruits combined with citrus and white flowers. Well-balanced and delicate texture on palate, with light and fresh body over a long finish, Region: Rapel Valley, Chile

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COSTA RICAN VEGETABLE SOUP

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

WINE PAIRING

3 ounces of Alamos Chardonnay, A nicely balanced and attractively priced Chardonnay with aromas of roasted nuts, pineapple and citrus atop toasted spice and hints of caramel. The palate is an echo of the aromas - spice, toast, nuts and tropical fruit with plenty of citrus to keep it bright, Uco Valley, Mendoza Argentina

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CARIBBEAN BLACKENED TUNA

Seared, blackened tuna medallions, served with a horseradish, sweet chili and coconut scabeche

WINE PAIRING

3 ounces of Reserva Del Fin Del Mundo Pinot Noir, colored ruby red wine with violet light, hints of red fruit on the palate is fresh, structured with a dry, sweet attack and medium acidity, Region: Patagonia, Argentina

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BARBEQUE RIBS

Succulent Costa Rican Baby Back Ribs, cooked to perfection with our secret barbeque sauce, served with Turrialba cheese filled cakes (cheese, potatoes, horseradish and local spices)

WINE PAIRING

3 ounces of Del Fin del Mundo Blend, Cabernet Sauvignon 60% & Malbec 40%, intense red color with violet tints. Aromas of ripe red fruit and plum jam. The palate is fruity, friendly, full-bodied with soft tannins. Balanced aftertaste Region: Patagonia, Argentina

CHOCOLATE LAVA FLOW

Served with homemade vanilla ice cream
(20 minutes preparation time) - $10

WINE PAIRING

3 ounces of Ferreira Porto - A fortified wine with the addition of brandy in the fermentation process.

$70.00 per person

Price does not include sales tax of 13% and service charge of 10%