



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

Dinner Option 1

LaGarde Altas Cumbres Sauvignon Blanc, Mendoza, Argentina

*

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

Dinner Option 2

Haras de Pirque Equos Chardonnay, Maipo Valley, Chile

*

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

Dinner Option 3

Escudo Rojo , Baron Philippe de Rothschild, Maipo, Chile

*

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

Dinner Option 4 (Vegetarian)

LaGarde Altas Cumbres Sauvignon Blanc, Mendoza, Argentina

*

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