



Every day is a great day to share with the one you love a moment of togetherness & appreciation. Enjoy exquisite cuisine in a romantic setting nestled into rainforest right under the 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 for two guests
- All romantic dinners include one bottle of wine, and 7 courses presented individually and shared between the two guests.
- 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

El Portillo Sauvignon Blanc, Mendoza Argentina.

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Saurus Merlot, Patagonia, Argentina

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

Mahi-Mahi Ceviche

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

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

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

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 mashed potatoes with carrot & vegetables

Gaia Lime Pie

Lime pie in a chocolate crust topped with chocolate bits

Cinnamon Scented Churros

Filled with "dulce de leche", strawberry coulis & chocolate dipping sauces

Dinner Option 2

Saurus Chardonnay, Patagonia, Argentina

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Portillo Cabernet Sauvignon, Mendoza, Argentina

Gaia Salad

Red-leaf & frisee greens showered with roasted diced beets, parmesan cheese shavings, papaya, almonds & homemade plantain "croutons" presented with rolled sliced cucumbers, accompanied by a fine herb vinaigrette of rosemary, mint and basil

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

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

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 or pasta spiced to your taste

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

Gaia's Secret Sin

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

House Delights

Our homemade ice creams include Chocolate & Vanilla, 3 scoops

Dinner Option 3

Escudo Rojo, Baron Philippe de Rothschild, Maipo, Chile

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Baron Philippe Sauvignon Blanc, France

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

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

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

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

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

Gaia Lime Pie

Lime pie in a chocolate crust topped with chocolate bits

Sorbet "Martini"

House sorbet available in either Passion Fruit or Blackberry flavors

Dinner Option 4 (Vegetarian)

LaGarde Altas Cumbres Sauvignon Blanc, Mendoza, Argentina

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Newen Pinot Noir, Patagonia, Argentina

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

Costa Rican Vegetable Soup

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

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

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

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

Sorbet "Martini"

House sorbet available in either Passion Fruit or Blackberry flavors

Gaia's Secret Sin

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