

LA LUNA

RESTAURANT AT GAIA HOTEL AND NATURE RESERVE



Enjoy with the greatest company exquisite cuisine surrounded by candles and the sound of the tropical Costa Rican Rainforest under the beauty of the stars

Romantic Dinner Details:

- Please reserve your special dinner 24 hours in advance
- Includes a bottle of wine and 7-courses presented individually (3 appetizers, 2 main courses and 2 desserts) to be shared between two people
- Flowers & candlelight setting is included
- The location of the Romantic Dinner will be decided based on your room type, weather conditions and personal preferences
- Indoor dining options are available in the event of rain
- Choose your preferred options. Menus can be personalized
- Special requests or dietary restrictions can be accommodated

Dinner Option 1

Choose One Bottle of Wine from:

Portillo Sauvignon Blanc, Mendoza, Argentina
or
Escudo Rojo, Baron Philippe de Rothschild, Maipo, Chile

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 Rican 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 house pastry topped off with caramelized red onions, served over a roasted mushroom ragout

4. Gaia Signature Surf 'n Turf

Grilled beef tenderloin & 3 sautéed jumbo Pacific shrimp served with Demi-glace & Lizano Sauce, accompanied with basmati rice with sweet corn, homemade tortillas & tico cheese

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

Choose One Bottle of Wine from:

Saurus Chardonnay Chardonnay, Patagonia, Argentina

OR

Portillo Cabernet, Mendoza, Argentina

1. Gaia House Salad

Red-leaf & frisee greens showered with roasted diced beets, fresh local cheese & papaya, almonds & plantain “croutons” surrounded by sliced cucumbers. Served with an herb vinaigrette

2. Gorgonzola & Sun-Dried Tomato Tart

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

3. Honey-Garlic Calamari Salad

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

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 with a green banana patacones (tostones) & black bean puree, Served with Caribbean coconut milk sauce

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

Choose One Bottle of Wine from:

Escudo Rojo, Baron Philippe de Rothschild, Maipo, Chile

OR

Portillo Sauvignon Blanc, Mendoza, Argentina

1. Mixed Green Salad

A delicious trio of red-leaf, frisee greens & arugula combined with fresh tomatoes, diced cucumber, fresh local cheese & a “fan” of Costa Rican avocado topped off with raisins & croutons. Served with a balsamic vinaigrette

2. Honey-Garlic Calamari & Octopus Salad

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

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 ‘n Turf

Grilled beef tenderloin & 3 sautéed jumbo Pacific shrimp served with Demi-glace & Lizano Sauce, accompanied with basmati rice with sweet corn, homemade tortillas & tico cheese

6. Gaia Lime Pie

Lime pie in a chocolate crust topped with chocolate bits

7. Sorbet “Martini”

House sorbet available in either Passion Fruit or Blackberry flavors

Dinner Option 4 (Vegetarian)

Choose One Bottle of Wine from:

Portillo Sauvignon Blanc, Mendoza, Argentina

or

Reserva Del Fin Del Mundo Pinot Noir, Patagonia, Argentina

1. Mixed Green Salad

A delicious trio of red-leaf, frisee greens & arugula combined with fresh tomatoes, diced cucumber, fresh local cheese & a “fan” of Costa Rican avocado topped off with raisins & croutons. Served with a balsamic vinaigrette

2. Costa Rican Vegetable Soup

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

3. Gorgonzola & Sun-Dried Tomato Tart

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

4. Vegan Lasagna

A delicious blend of thinly sliced mushrooms, red onions, zucchini, eggplant, sweet peppers & tofu baked between multiple layers of our house Pomodoro sauce

5. Palm Fruit Pasta* (not lactose free)

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & 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