

# La Luna Restaurant

Telephone : + 506-2777-9797

U.S: + 1-800-226-2525

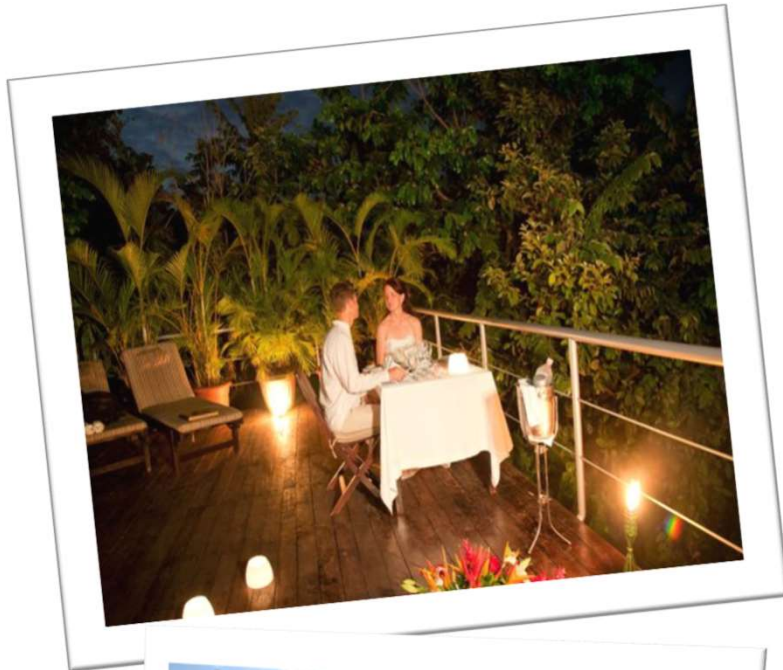
Fax: + 506- 2777-9126

Manuel Antonio, Costa Rica

[www.gaiahr.com](http://www.gaiahr.com)



# Romantic Dinners



- La Luna Restaurant at Gaia Hotel & Reserve is pleased to present romantic dinner options for our valued guests.
- Our Chef uses only local, fresh ingredients & offers you an incredible tasting of 7 courses .
- Our Restaurant team will ensure that your Romantic Dinner will be an experience you will never forget!



Five Star Dining  
Without Attitude



## Dinner Option 1

El Portillo Sauvignon Blanc, Mendoza Argentina.

Saurus Merlot, Patagonia, Argentina

### Apple Salad with Spinach & Blackberry Vinaigrette

Lettuce, fried spinach, basil, apple, caramelized almonds, cherry tomatoes and cucumber with apple with blackberry vinaigrette

### 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

### Beef Tenderloin

Filled beef tenderloin from the North of Costa Rica served with meat reduction sauce, Lizano Sauce, rice and corn, cheese & tortillas

### Tropical Tuna

Filet of local tuna, encrusted with cilantro, dipped in mango sauce with avocado, cherry tomato, onion and pieces of mango, accompanied with mashed potatoes and rolled vegetables

### Gaia Lime Pie

Lime pie in a chocolate crust topped with chocolate bits

### Cinnamon Scented Churros

Filled with blackberry, chocolate & dulce de leche sauces



## Dinner Option 2

Saurus Chardonnay, Patagonia, Argentina  
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

### Plantain & Coconut Crusted Mahi-Mahi

Local Mahi-Mahi with a crispy fried plantain & baked coconut-crust accompanied with Yucca puree and rolled vegetables served with an anise mango sauce coulis

### Chocolate Lava Flow

Served with homemade vanilla ice cream

### House Delights

\*Our homemade ice creams include Chocolate, Vanilla, or coconut, 3 scoops



## Dinner option 3

Escudo Rojo , Baron Philippe de Rothschild, Maipo, Chile

Baron Philippe Sauvignon Blanc, France

### Apple Salad with Spinach & Blackberry Vinaigrette

Lettuce, fried spinach, basil, apple, caramelized almonds, cherry tomatoes and cucumber with apple with blackberry vinaigrette

### 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

### Sweet Roasted Squash and Papaya Soup

Made fresh daily with roasted, local squash, sweet papaya, honey & almonds

### 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

### Beef Tenderloin

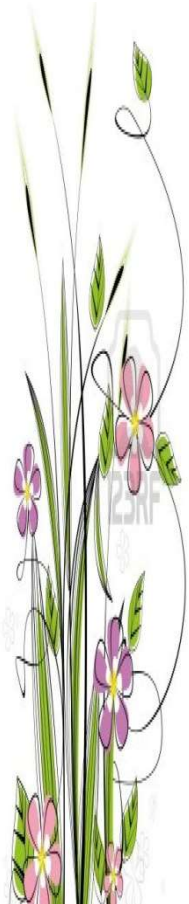
Grilled beef tenderloin from the North of Costa Rica served with meat reduction sauce, Lizano Sauce, rice and corn, cheese & tortillas

### 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

\*

Newen Pinot Noir, Patagonia, 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

## 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

This dish from the Cartago Area of Costa Rica is a delicious blend of pasta slices and vegetables; (thinly sliced mushrooms, red onions, zucchini, sweet peppers, eggplant and carrots) composed with a vegan white sauce made with soy milk and 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

## Chocolate Lava Flow

Served with homemade vanilla ice cream



## Romantic Dinner Details :

- Romantic Dinners need to be confirmed 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.
- Includes three shared appetizers, a choice of a main course and dessert for each one.
- Flowers & Candelight are included
- Special Requests or Dietary Restrictions can be accommodated
- Indoor Dining options are available in the event of rain

