

New Year's Eve Dinner

SALAD

Your choice of:

New Year's Salad

Combination of lettuce, cherry tomatoes, avocado, spinach, grapes, apple, red onion, tangerine & croutons accompanied with chef's mango-chia dressing

Cous Cous Salad (Vegan)

Tender spinach, tomato & couscous with orange juice, red onion, green onion, peaches, radish & sweet corn with an herbal dressing

Salad with Roquefort Ice Cream

Fresh mix of lettuce, cucumber, carrot rolls, cous cous, cherry tomatoes, strawberries, sweet corn, caramelized almonds, mixed with herbal dressing and accompanied by Roquefort cheese ice cream

SOUP

Your choice of:

Onion Soup with Clams

Fragrant onions in a background of beef stock, olive oil, garlic, clams, wild beans and croutons

Cold Cucumber Soup

Chilled cucumber soup in a chicken broth, sweet cream and croutons

Potato Cream Soup with Beetroot (Vegan)

Cream of potato soup, simmered with vegetables, garlic & onion decorated with beetroot and chives

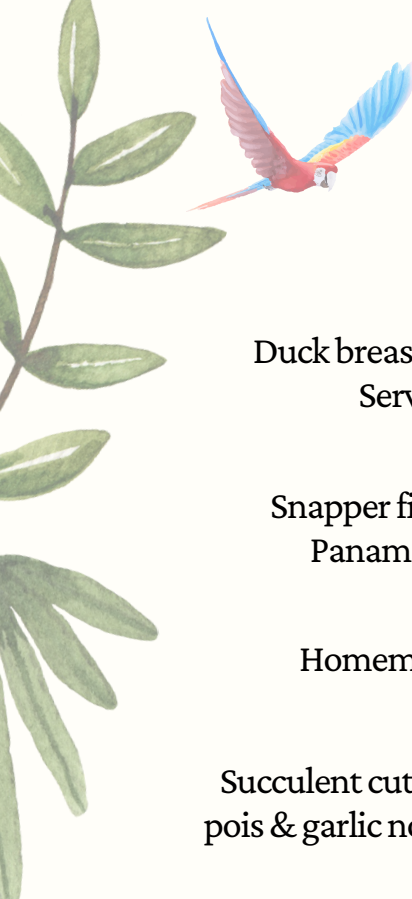
\$95 per person

Does not include 13% sales tax, 10% service.



RESTAURANT BY GAIA HOTEL AND NATURE RESERVE





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MAIN DISHES

Your choice of:

Duck Breast with Wild Blackberry Sauce

Duck breast prepared on the grill and accompanied by a red wine reduction.

Served with mini vegetables sautéed with rosemary potatoes

Snapper Filet with Caribbean Sauce

Snapper filet in a Caribbean sauce based on tomato and mushrooms with

Panamanian chili, accompanied by jasmine rice & roasted tomatoes

Chipotle Clam Pasta

Homemade tagliatelle pasta with clams, chipotle fish stock & cilantro

Rib Eye in Green Pepper Sauce

Succulent cut of rib eye, cooked to order, served with mashed potatoes with petit pois & garlic noodle style vegetables accompanied with a green pepper sauce, wine and sweet cream

Roasted Eggplant Stuffed With Tofu

Half a roasted eggplant stuffed with a mixture of garlic, onion, mushrooms and tofu

DESSERTS

Your choice of:

Cold Coffee Cheesecake

Delicious coffee cheesecake, prepared with a cookie base, filled with Cream Cheese & Coffee Liqueur

Banana & Cheese Chicharrón

Banana and Tico cheese cooked on a sweet cake & accompanied by vanilla ice cream

Red Fruit Pie (Vegan)

Prepared with peanut butter, cashew seeds, peanut seeds, coconut milk, grated coconut, vanilla, topped with a strawberry, blueberry and blackberry sauce

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