

La Luna Restaurant

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Manuel Antonio, Costa Rica

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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

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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, chickpea, lentils and herbs; 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



