



# Pier Dinner

## 1 ST COURSE (Choose 1 Each)

Guacamole Experience  
3 Guacamoles: Chipotle, Mango & Toreado.

Mix Aguachile Tostada 🍴  
Shrimp and Octopus in green cucumber, coriander sauce and chile oil.

Chipotle Shrimp Montadito 🍴  
Battered crispy shrimp in chipotle-aioli and vegetables

Spring Rolls  
Roll stuffed with cream cheese, topped with jamaica sauce and mango pieces with brandy flambé

Guacamole and Chicken croquettes  
Guacamole and fried chicken with mango sauce and balsamic reduction, accompanied with fresh salad.

Black Ceviche  
Shrimp, Octopus and mussel mediterranean sauce.

## 2 ST COURSE (Choose 1 Each)

Clam Chowder  
Home-made cream of Clam Chowder

Lobster Bisque  
Flavorful soup based on a strained broth from lobsters

Tortilla Soup  
Mexican-inspired soup made with a tomato base with tortilla fried crisp strips.

Caesar Salad  
Romaine lettuce, caesar dressing and croutons.

Tiffany Salad  
Made of chicken fillet, grapes and walnuts

## ENTREES (Choose 1 Each)

Surf and Turf  
Juicy grilled petite filet paired with flavorful Grilled Garlic Lobster tail accompanied with baked potato gratin.

Rib Eye  
12 ounces of grilled Angus Rib Eye, with mushroom sauce, accompanied by roasted vegetables and baked potato gratin

Stuffed Chicken Breast  
Stuffed with cream cheese and blueberries in mango sauce accompanied with mayan risotto, and vegetables

Grilled Octopus with Rosemary oil  
accompanied with salad and rustic potato puree with bacon.

Salmon in Teriyaki Sauce  
Accompanied roasted vegetables, and Mayan risotto.

Tuna steak in imperial sauce  
served with a vegetable roll with bacon, and mashed potatoes with bacon & spinach

## DESSERTS

Tiramisú

Crème Brûlée

Banana Split

Wild Fruit Mousse

Your Pier Dinner Includes 1 Bottle of Wine..

# Pier Dinner

## 1 ST COURSE (Choose 1 Each)

Experiencia de Guacamole

3 Guacamoles: Chipotle, Mango & Toreado.

Mix Aguachile Tostada 🍴

Camarones y Pulpo en pepino verde, salsa de cilantro y aceite de chile.

Montadito de Camarón Roca 🍴

Rollo primavera

Croquetas de Guacamole y Pollo

Ceviche Negro

Camarón, pulpo y mejillón en salsa mediterránea.

## 2 ST COURSE (Choose 1 Each)

Sopa de almeja

Sopa de Langosta

Sopa de Tortilla

Ensalada Cesar

Ensalada Tiffany

## ENTREES (Choose 1 Each)

Surf and Turf

Jugoso filete petite a la parrilla acompañado de una cola de langosta al ajillo con papa al horno gratinada.

Rib Eye

12 onzas de Angus Rib Eye a la parrilla, con salsa de champiñones, acompañado de vegetales asados y gratinado de papa al horno.

Suprema de Pollo relleno

Relleno de queso crema y arándanos en salsa de mango acompañado de risotto maya y vegetales

Pulpo a las Brasas con aceite de Romero

acompañado con ensalada y puré rústico papa rústico con tocino.

Salmon en Salsa Teriyaki

Acompañado de vegetales asados, y risotto maya.

Filete de Atún en Salsa Imperial

Acompañado con rollo de verduras con tocino, y pure de papa con tocino y espinaca.

## DESSERTS

Tiramisú

Crème Brûlée

Banana Split

Wild Fruit Mousse

La cena incluye una botella de vino