



## Gourmet Dinner

Each dinner will be solely focused on a particular theme....we will only be taking limited reservations, so don't delay

Phone 574-298-3512 to make reservations.

\$75 per dinner/wine per person, plus tax and gratuity.

\$60 per dinner per person plus tax and gratuity.

Here's what's cooking!

### February 7th Latin American

**MAYAN SHRIMP SOUP**  
Cilantro, onions, tortilla strips  
Wine

**BISON EMPANADAS**  
With romesco sauce  
Wine

**URUGUAY GRASS-FED-BEEF TENDERLOIN**  
Cuban crust, black mole, Patagonian potatoes and Peruvian asparagus  
Wine

**ALFAJOES PERUVIAN COOKIE AND DULCE DE LECHE FLAN**

### March 14th Hawaiian Dinner



**SPAM MUSUBI & COCONUT**  
Shrimp with pineapple relish  
Wine

**AHI POKE**  
With mandarin mix green salad  
Wine

**MACADAMIA CRUSTED HAWAIIAN BUTTER FISH**  
Coconut rice, mango-papaya salad, pineapple chutney  
Wine

**UPSIDE DOWN BANANA PINEAPPLE CAKE**  
With sugar cane rum sauce

**SACRED GROUNDS KONA COFFEE (FRENCH PRESS)**

### April 18th Spanish

**CHEESE STUFFED FIGS**  
Wrapped in jamon, serrano, black sausage and palacios chorizo  
Wine

**ARTICHOKE OLIVE SALAD**  
The tiniest most tender Spanish artichokes, Spanish olives, roasted red peppers and sweet mesculin mix with sherry-paprika dressing  
Wine

**PAELLA**  
The Spanish classic, showcasing some of Spain's finest foods. The dish consists of bomba rice, la mancha saffron, fire smoked paprika, chorizo sausage, chicken, shrimp, mussels and clams.  
Wine

**CREMA CATALANA**  
Spanish version of crème brulee

