

LUNCH AND DINNER

MONDAY DECEMBER 8th

THE ROCK AT THE RIVERSIDE INN



Welcome Cocktail

Kir

made with limoncello, lemon juice, and passion fruit

Appetizers

Seabass Ceviche with cranberries and almonds

Pork and Vegetable Dumplings

Sushi

with smoked salmon, crab, shrimp, avocado, cucumber, and sesame seeds, accompanied by teriyaki, soy, sweet chili sauces, gari and wasabi

Cheese & Cold Cuts

Manchego, Swiss, Pepper Jack, Gouda, and Brie

Serrano Ham, Spanish Chorizo, and Iberian Sausage

with onion, pepper, and cranberry jams, toasts, breadsticks, and plantain chips



Caja China Pig Roast with crispy pork rind

Picanha Steak grilled over charcoal

accompanied by demi-glace, pepper sauce, chimichurri, BBQ sauce

Salmon Fillet glazed with spicy mango sauce

Ravioloni
meat or four-cheese with truffle sauce or
rosé vodka sauce

Gides

Caribbean Seafood Rice made with coconut milk and creole sofrito

Mashed Potatoes with truffle essence and Parmesan

Garden Vegetables sautéed in rosemary butter





Galads

Boquete Garden Salad

hydroponic lettuces, arugula, melon pearls, hearts of palm, candied figs, and crispy bacon with cilantro dressing

Turkish Salad

seasoned chickpeas, cherry tomatoes, cucumbers, red onions, and feta cheese with tzatziki dressing

Artisanal House Bread extra virgin olive oil and balsamic vinegar



Passion Fruit Cheesecake Chocolate Almond Cake Boquete Strawberry Mousse

Chocolate Rocks with peanuts and sea salt

Chocolate-covered Strawberries

Something Fun! marshamallows to toast at our fire pit