

CLAUDIA

A Shared Dinner featuring Bar Vasquez Specialties

RECEPTION

Beef Tartare – reggiano cheese, hazelnuts, celery, pimenton, shallot, fresno chili oil, hazelnut tostada

Poached Patagonian Red Shrimp Pinxto – heart of palm, chive, marie rose sauce

Empanada de Queso – housemade ricotta mozzarella, goat cheese, roasted bell pepper

Duck Pintxo – red wine pomegranate reduction sauce, local fruit

SHARED DINNER PLATTERS

Ensalada Verde – seasonal lettuces roasted walnuts, parmigiano cheese, basil vinaigrette

Housemade Pasta – zucchini, corn, carrots, chili, garlic, parmigiano cream sauce

Patagonian Verlasso Salmon – avocado, purple fingerling potato, lemon basil chimichurri

Bife de Chorizo – Strip Steak, seasonal preparation

Zucchini a la Plancha - parmigiano, chili garlic citronette

DESSERT

Ambrosia Chocolate Flan – local seasonal fruit, shaved dark chocolate

Served with freshly ground & brewed coffee & decaf

ESTRELLA

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Beet Salad Spoons – pistachio, goat cheese orange vinaigrette

Chicken Pinxto – local green onions lime chimichurri

Tostadas de Cangrejo – blue crab, avocado chili, local corn, cilantro

Empanadas de Puerco – savory pastry spiced pork sausage

SHARED DINNER PLATTERS

Ensalada Verde – seasonal lettuces roasted walnuts, parmigiano cheese, basil vinaigrette

Patagonian Verlasso Salmon – avocado, purple fingerling potato, lemon basil chimichurri

Filete de Suspención - Hanger Steak, seasonal preparation

Zucchini a la Plancha - parmigiano, chili garlic citronette

DESSERT

Tres Leches – sponge cake, whipped cream, seasonal fruit

Served with freshly ground & brewed coffee & decaf

CAMILLA

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RECEPTION

Beet Salad Spoons – pistachio, goat cheese orange vinaigrette

Empanadas de Queso - cumin seed pastry housemade ricotta, mozzarella, goat cheese roasted bell pepper

Shrimp Ceviche – cucumber, jicama, red onion, chili, orange, lemon, lime, cilantro, chives

SHARED DINNER PLATTERS

Ensalada Verde – seasonal lettuces roasted walnuts, parmigiano cheese, basil vinaigrette

“Pollo a la Plancha” – crispy chicken, wood grilled eggplant, roasted cherry tomatoes, corn, calabrese chili, rosemary chimichurri

Filete de Suspención - Hanger Steak, seasonal preparation

Zucchini a la Plancha - parmigiano, chili garlic citronette

DESSERT

Alfajores – vanilla cookies filled with dulce de leche

Served with freshly ground & brewed coffee & decaf

The Claudia menu is priced at \$85 (++) per guest for food & coffee service.

6% MD tax, 9% beverage tax, 21% service gratuity, soft drinks & alcoholic beverages are in addition.

Menus are seasonal and subject to change.

The Estrella menu is priced at \$60 (++) per guest for food & coffee service.

6% MD tax, 9% beverage tax, 21% service gratuity, soft drinks & alcoholic beverages are in addition.

Menus are seasonal and subject to change.

The Camilla menu is priced at \$50 (++) per guest for food & coffee service.

6% MD tax, 9% beverage tax, 21% service gratuity, soft drinks & alcoholic beverages are in addition.

Menus are seasonal and subject to change.