

# *New Year's Eve*

# MENU

Q 4 5 0

## A P P E T I Z E R S

- Grilled King Oyster Mushrooms with corn cream and basil pumpkin seed oil.
- Shrimp bisque with clam croutons in a dill cream sauce.
- Zucchini salad with lemon cream, macerated apples and grapes, topped with beet and radish sprouts.

## M A I N C O U R S E

- Beef tenderloin in a grape sauce with pear purée, grilled green beans, and glazed onions.
- Duck with cranberry sauce, smoked cauliflower cream, potato scallops, macerated radishes, and yucca crisps.
- Sea bass in a picata sauce, güisquil (chayote) and roasted sweet potato wrapped in a garden banana leaf, garnished with cilantro sprouts.
- Vegetarian option

## D E S S E R T S

- Apple tart with rum cream.
- Blackberry charlotte with chocolate crumble.
- Chocolate mousse on a bed of lemon custard, whipped cream, and strawberry sauce with a touch of rum.

ROSANTA



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## DRINKS - Q 70

- PALOMA ROSANTA: Tequila, pineapple cordial, lime juice, grapefruit juice, simple syrup.
- FUFURO: Gin, cucumber cordial with Samat, simple syrup, lime juice, and a touch of rosemary-flavored kombucha.
- CHAMBÓN: White Reserve Rum, pineapple and cardamom cordial, herbs, lime juice.
- PASSION FRUIT MOCKTAIL: Passion fruit, aromatic herbs, mandarin juice, simple syrup, topped with soda

## CELEBRATION CAVA - Q 250

Celebrate this New Year's Eve with a special price on a bottle of Bohigas Cava.



## THE NEW YEAR'S EVE DINNER ALSO INCLUDES:

- Welcome cocktail
- Live music
- Table amenities

## DON'T MISS THIS UNFORGETTABLE EVENING!

RESERVATIONS:  
ROSANTA.REST/RESERVATIONS

Please note: A 12% service charge will  
be included in your final bill.

**ROSANTA**