

CHRISTMAS DAY DINNER

Monday, December 25th ~ 5:00pm-10:00pm

A La Carte

\$75 per person

FIRST COURSE

GANDULES SOUP rice, gandules, plantain, crispy mariquita

SECOND COURSE

PERNIL AL HORNO roasted pork leg, pork jus

PIGEON PEAS MAMPOSTEA'O

ROASTED CARROTS

GREEN BANANA ESCABECHE

THIRD COURSE

Chef Janeric Bayala selection of sweets

COQUITO rum, coconut, spice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Applicable local sales tax will be added to your check.

CAÑA