



## Romantic Dinner

Three-course menu of your choice

### **STARTER**

- Beef tataki carpaccio with rustic mustard, spinach salad, Parmesan cheese, and olive oil.
- Roasted beetroot salad with quinoa, homemade ricotta, seeds, and tomatoes.
- Tuna sashimi with berry ponzu sauce and crispy chia.
- Melon, lychee & rose gazpacho with wine vinegar, bee pollen, and drops of melipona honey.

### **MAIN COURSE**

- Duck magret with pink mole, pine nuts, and grilled pickled cabbage.
- Beef tenderloin with cauliflower purée and beetroot sauce with red wine reduction.
- Butter-poached lobster tail with vanilla, gnocchi, and roasted strawberry sauce.
- Chicken supreme with pasta in lemon cream, truffle, and Parmesan.

### **DESSERT**

- Champagne mousse with red velvet and chocolate truffle.
- Red berry cream with pistachio.
- Rose panna cotta with macadamia nut, lavender, and raspberry.
- Chocolate dome with hazelnut, passion fruit, and red berry sorbet.



# Romantic Dinner

### **DRINK**

 Bottle of white or red wine of the guest's choice, according to the options presented on the evening of the dinner.

### **SETUP**

- Romantic dinner setup for two (2) guests.
- Decoration with roses and candles.

#### Venues

Subject to availability

- Tapanco
- Chapel
- Chapel exterior

Price for two (2) persons: \$7,800.00 MXN
Prices are in Mexican Pesos and include 16% VAT and 15%
service charge.

The service hours for the event are until 10:30 p.m.

Reservation and full prepayment (100%) are required at least 5 days prior to the event date.

Any additional consumption must be settled directly at the restaurant.