



All You Can Taste

Welcome to The Restaurant at Tierra del Sol.

You are in for a dining journey like none other. Why limit yourself to one or two choices when you can enjoy so much more. Tonight, you can taste as many "tapas" size items as you wish from our extensive menu. So, sit back, relax and let your taste buds do the rest.

Jorge Estrada
Restaurant Manager

Jim Rooseman
Chef de Cuisine

Cold fare

Tuna & Dutch Smoked Eel Tartare

Toasted pine nuts, pickled cucumber, radish, brioche toast, soy citrus glaze

Ceviche

Local fish, shrimp, lime juice, cilantro, sweet potato, avocado, popcorn

Chicken Curry Waldorf Salad

Apple, celery, raisins, light curry mayo, toasted walnuts

Green Asparagus

Pan seared, Miso butter glaze, pine nuts, sherry vinegar dressing

Smoked Beef Tataki

Duck liver fritters, mixed greens, pine nuts, spicy Indian pear chutney

Sweet fare

Duo of Quesillo and Brownie

Butterscotch caramel sauce, vanilla ice cream

Cheesecake

Red fruit compote, cinnamon ice cream, lemon curd

Chocolate Crème Brulee

Coffee and Cinnamon flavored flan, vanilla ice cream

Nougat Parfait

Italian honey meringue, nuts, cranberries, apricot, orange zest, strawberry coulis

Hot fare

Chinese Steamed Bun

Pork belly, pulled pork, pickled cucumber and carrot, cilantro, sriracha, hoisin ginger sauce

Chicken Parmigiana

Pan seared breaded chicken, tomato sauce, mozzarella, parmesan potato crème

Portobello Mushroom

Brie, roasted veggies, herb crumble, balsamic reduction, orange, sesame, red bell pepper coulis

Quinoa

Pan seared jumbo scallop, charred leeks, feta cheese, pickled radish, lobster cumin vinaigrette

Skirt Steak

Fingerling potato, anchovy butter, red wine sauce, chimichurri

Fresh Catch Crabcake Duo

Parsnip crème, curry corn lemongrass butter sauce

Lamb Chop

Saffron risotto, roasted onion sauce

Apple Wood Smoked Bacon Pasta

Homemade pasta with sautéed onions, morels, smoked bacon and truffle sauce topped with poached egg

Zucchini, Yellow Squash and Eggplant Ratatouille

Onion confit, garlic thyme, basil tomato sauce, balsamic reduction

"One cannot think well, love well, sleep well, if one has not dined well"

Virginia Woolf

**Ask about
our
Daily
Specials
as well as
Gluten free
and
Vegetarian
options**

Price \$65 p.p. including a glass of our homemade Sangria per person

Price in US Dollars excluding taxes. 15% Service charge will be added to parties of 6 and larger.