



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

Dutch White Asparagus & Scottish Smoked Salmon

Quinoa, lemon mustard vinaigrette, toasted pine nuts, boiled egg, brioche

Ceviche

Made with local white fish and shrimp, lime juice, cilantro, sweet potato, grilled corn, avocado, popcorn

Chicken Curry Waldorf Salad

Apple, celery, raisins, curry mayonnaise, toasted walnuts

White Asparagus Panna Cotta

Shrimp & crab salad, topped with oriental bearnaise sauce

Tuna Carpaccio

Citrus soy vinaigrette, scallions, lemon confit, gherkins, capers, anchovy toast

Sweet fare

Duo of Quesillo and Brownie

Butterscotch caramel sauce, vanilla ice cream

Chocolate Fudge Cake

Ganache layers, chocolate rum sauce

Lemongrass Vanilla Crème Brulee

Banana ice cream

Crispy Pear Pie

Served warm, maracuja ice cream

Chef's Dessert Surprise

Announced by your server

Hot fare

Chinese Steamed Bun

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

Duckbreast

Pan seared, carrot ginger honey crème, baby bokchoy, sweet and sour sauce

Portobello Mushroom

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

White and Green Asparagus

Pan seared, glazed in miso butter, hazelnut, warm sherry vinegar dressing

Skirt Steak

Fingerling potato, anchovy butter, red wine sauce, chimichurri

Fresh Catch Crabcake Duo

Parsnip crème, curry corn lemongrass butter sauce

Confit de Canard

Slow cooked leg of duck, sauerkraut, potato patty, maple mustard sauce

Truffle Mac and Cheese

Bacon, Parmesan shavings

Pumpkin Ravioli

Hazelnut crumble, sage butter sauce

"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.