

Tropicale

A Caribbean feast incorporating
flavors from Puerto Rico, the Dominican Republic & Cuba

Chef Carmen Joa & Salvador Ordaz

APPETIZERS



Blue Crab Tostones/ caribbean smoked fish dip, avocado-lime crema, pickled red onion, cilantro



Bacalaitos/ salt cod fritters, smoked garlic mojo, charred lemon



Cuban Croquetas/ jamón serrano, smoked chicken, aged manchego cream, dijon aioli



Shrimp Empanadas/ butter-poached tiger shrimp, sofrito, queso de freír, cilantro-lime crema



Fried Jidori Chicken/ jerk honey, coconut grits, peanuts

ENTRÉES



Pernil/ 24-hour berkshire pork shoulder, adobo, "crackling" cuerito, mojo criollo



Ropa Vieja/ mishima reserve wagyu brisket, creole tomato sauce, bell peppers, maui onions



Pollo Guisado/ bone in heritage chicken, tomatoes, manzanilla olives, white wine



Pescado Frito/ crispy whole snapper, escabeche onions, garlic mojo

SIDES

Arroz con Gandules/
Cuban Black Beans

Yuca al Mojo/
Maduros con Mantequilla y Canela

DESSERTS



Tembleque de Coco/ coconut pudding, coconut crumble, pineapple compote, cinnamon tuile



Dulce de Leche Tres Leches/ vanilla sponge, mascarpone cream, candied pecans



Guava Cheesecake/ new york-style cheesecake, warm guava compote, cream cheese chantilly, guava tuile