



LATIN AMERICAN STYLE NEW YEAR'S EVE



serves 100 people

AMUSE-BOUCE

Something Grape

Baked White Grapes with a Splash of Grappa, Grilled Arepa and Roast Cinnamon Caps

FIRST COURSE

Something Yellow

El Salvadorian Yellow Corn Soup with Hot Avocado

Colombian Roast Beef Rib Tamale with Grilled Tomatillo, Chili and Saffron Threads

SECOND COURSE

Something New

Feijao Tropero...A Brazilian Specialty of Braised Pork with Chicharron, Kale, Grilled Sausage,
Black Beans and Quail Egg

Parihuela...A Peruvian Classic with Aji Peppers, Shrimp Cake, Squid, and Mussels in a Fish Broth

Artichoke Paella...Slowed Stew Saffron Rice with Artichoke Hearts, Red Peppers, Wax Beans, Basil
and Mashed Plantains

DESSERT

Something Sweet

Churros

Fresh Fried Dough with a Spiced Chocolate Sauce and a Sugar Mopped Plate

Natillas

Traditional Cinnamon Custard Served with a Spoon of Current and Coffee Bean Granita

A Trio of Citrio's Signature Sorbets

Mango, Tequila Lime and Rose Petal Sorbets