



Restaurante  
**Alexandra**

# Christmas

December 24 -25, 2024

6:00 pm - 9:30 pm

## APPETIZERS

Cream of fresh country pigeon peas served with boiled plantain croquettes, avocado mousse, and crispy fried plantain.

or

Mixed greens served with dates, heirloom tomatoes, pickled red onions, crispy prosciutto, ultra-thin slices of Manchego cheese, and toasted pine nuts, dressed with cranberry vinaigrette.

or

Pork and sausage croquettes with aioli, fennel chutney, garlic, and olive oil over a bed of crushed crispy pork rinds.

## ENTREES

Fresh salmon fillet with yellow pepper sauce, accompanied by Yukon potato pavé and roasted baby carrots.

or

Roasted pork tenderloin with a dried fruit, rosemary, and brandy sauce, accompanied by "apastelado" risotto and sweet plantain cubes.

or

Beef tenderloin with creamy four-pepper sauce, mashed sweet potatoes with coconut cream and spices, and broccolini.

## DESSERTS

Rice Pudding Croquettes with coconut ice cream and a caramel-rum sauce.

or

Nougat ice cream with almond cake, Swiss meringue, and fresh fruit.

or

Chocolate mousse with ginger cookies, dark chocolate crisp, strawberry compote, and whiskey.

**\$69 PER ADULT**

*Does not include taxes or gratuities. Children's menu available.*

