

Restaurante
Alexandra

Noche Boricua

By Executive Chef Fernando Nieves
Special Guest Tamara García

6-Course Menu

AMUSE BOUCHE

Potato and Cassava Fritter

Blood Sausage Turnover

FIRST COURSE

Puerto Rican stew with rice, pigeon peas, fava beans, sausage, plantain balls, avocado mousse, coriander oil.

SECOND COURSE

Hogfish ceviche with passion fruit, served with cassava chips.

THIRD COURSE

Cod fish fillet in a sweet chili sauce, served with a Puerto Rican rice filled "pastel".

FOURTH COURSE

Rabbit stew, served with a truffled celery and taro root puree.

FIFTH COURSE

By Pastry Chef Angélica Ruiz

Vanilla cake with coconut rum, coconut mousse, pineapple compote, papaya and coconut flakes.

\$90 per person

**Taxes and 18% gratuity not included.*

***Please inform your server of any allergy or intolerance.**

***Consuming raw or partially cooked foods may increase your risk of foodborne illness.**

