

CHINCHORREO

elegante

Chef and Friends
Friday, March 29, 2024 . 6pm - 10pm

MEET, GREET AND SAVOR

Executive Chef Fernando Nieves

Sweet plantain fritter stuffed with lamb confit.
Red snapper sashimi.
Puff pastry stuffed with rabbit stewed.

Chef Felix López from Umami Restaurant

Tuna tartar taco with spicy mayo.
Conch chowder.
Pork sausage croquette, sweet pineapple sauce.

Chef Alejandro Vélez from Lola Eclectic Cuisine

Salmon sashimi with shredded plantain. Mango "pico de gallo".
Wonton stuffed with blood sausage.
Cream of mascarpone with chorizo sausage.
Live paella with sausage.

Chef Yamil Cancel from 'La Bodega de Méndez'

Live cooking on the grill.

BUFFET

Salad Station

Octopus salad with smoked paprika and celery.
Chicken gizzards with green banana in a light house vinaigrette.
Bean salad with maple and honey.

Entrees

Puertorican style rice with conch.
Pigeon peas stewed with banana croquettes and root vegetable.
Live mofongo station with homemade chicken and vegetable stock.
Roasted Pig (variety of breads and toppings).
Quail broiled in a creamy red pepper sauce.

DESSERTS

Pastry Chef Angélica Ruiz

Brown sugar and rum cake.
Key lime merengue pie.
Guava and cheese custard.

\$72 per person

**Does not include tax or gratuities.*