



INTERNATIONAL WOMEN'S MONTH

APPETIZER

Warm Seafood Ceviche

corvina, shrimp, calamari, panca leche de tigre \$18
Sous Chef Denisse Ossio & Sous Chef Giannina Barrantes

ENTREE

Arroz Meloso de Pato

asparagus, leeks, saffron, sofrito \$32
Executive Sous Chef Ximena Restrepo & Chef de Partie Carolin Valera

DESSERT

Tropical Delight

coco lime dacquoise, pineapple cremeux, pina colada mousse, coconut
crunch, peach and passion gel, guava mango sorbet \$12
Pastry Chef Hyewon Kwon

COCKTAIL

StrongHer

empress gin, st germain elderflower, lemon juice, rosemary/rose syrup \$18
Lead Bartender Nicole Garcia

** Percentage of proceeds will be donated to Lotus House*