A TASTE OF SPAIN

New Year’s Eve

A Festive Three-Course Dinner

Thursday, December 31, 2026

4:00 PM - 5:00 PM | $79 per adult

Plus tax and gratuity

COLD TAPAS

Enjoy all three selections

Tostada con Cangrejos

Crab meat atop crisp toast with avocado relish.

Pastelillo de Salmón Ahumado

Smoked salmon mousse in a pastry shell with dill cream cheese, capers, and salmon caviar.

Rollito de Buey

Seared beef tenderloin wrapped around arugula, Cabrales cheese, and caramelized onions, finished with a pomegranate reduction.

ENTRÉE

Mar y Montaña

Baked lobster tail with lemon butter sauce and a grilled beef tenderloin medallion, accompanied by wild mushrooms and white truffle potato purée.

DESSERT

Enjoy both selections

Piña Colada Cheesecake

Coconut and pineapple cheesecake infused with coconut liqueur, served with pineapple coulis.

Pastel de Chocolate

Chocolate sponge cake layered with dark cherries and rich chocolate ganache, served with dark cherry coulis.

Young adult and vegetarian menus
are available upon request.

Live Flamenco & Spanish Guitar
6:30 PM to 10:30 PM

Capture the memories at our photo booth all night

A TASTE OF SPAIN

New Year’s Eve

A Festive Four-Course Dinner

Thursday, December 31, 2026

6 PM to Close | $99 per adult

Plus tax and gratuity

COLD TAPAS

Enjoy all three selections

Tostada con Cangrejos

Crab meat atop crisp toast with avocado relish.

Pastelillo de Salmón Ahumado

Smoked salmon mousse in a pastry shell with dill cream cheese, capers, and salmon caviar.

Rollito de Buey

Seared beef tenderloin wrapped around arugula, Cabrales cheese, and caramelized onions, finished with a pomegranate reduction.

HOT TAPAS

Enjoy all three selections

Croquetas de Setas

Wild mushroom croquettes served with black truffle alioli.

Queso de Cabra

Goat cheese in puff pastry, served with tomato basil sauce.

Dátiles con Tocino

Roasted bacon-wrapped dates served with red bell pepper sauce.

ENTRÉE

Mar y Montaña

Baked lobster tail with lemon butter sauce and a grilled beef tenderloin medallion, accompanied by wild mushrooms and white truffle potato purée.

DESSERT

Enjoy both selections

Piña Colada Cheesecake

Coconut and pineapple cheesecake infused with coconut liqueur, served with pineapple coulis.

Pastel de Chocolate

Chocolate sponge cake layered with dark cherries and rich chocolate ganache, served with dark cherry coulis.