RIA AT THE RITZ-CARLTON NAPLES, TIBURÓN 3-COURSE DINNER • \$39.00 PER PERSON CHOICE OF ONE DISH FROM EACH COURSE beverage, gratuity, and tax not included

FIRST COURSE

Guacamole & Salsa GF D
Crispy Tortilla Chips, Chicharrones, Cotija Cheese, Salsa Roja

Choripán
Grilled Argentinian Chorizo, Confit Pepper Escabeche, Served On Mini Baguette

Empanadas De Choclo V D
(2) Yellow Corn & Mozzarella Filled Turnovers, Chimichurri

Tostada De Camarón GF SH

(3) Smoked Shrimp, Corn Tortilla, Avocado Cream, Grilled Pineapple

SECOND COURSE

Tallarín Huancaina NVD
Linguine Pasta, Aji Amarillo, Charred Broccolini, Shaved Parmesan Cheese, Oven-Dried Tomatoes, Caramelized Hazelnuts

Tacos De Camarón Estilo Baja SH D
(2) Beer-Battered Shrimp, Cabbage Slaw, Avocado Purée, Chipotle Aioli, Pico De Gallo, Flour Tortilla

Taco De Cochinita GF
(2) Six-Hour Braised Achiote-Marinated Pork, Pickled Onions, Habanero Salsa, Corn Tortilla

Medio Pollo A La Parrilla GF

Half Chicken, Grilled Tomato, Baby Confit Potatoes

THIRD COURSE

Alfajores V D
Argentinian Cookies, Filled With Dulce De Leche Crema, Served With Vanilla Ice Cream

Churros V D

Deep-Fried Choux, Dusted With Cinnamon And Sugar, Served With Abuelita Chocolate Sauce

V - Vegetarian • D - Contains Dairy • N - Contains Nuts SH - Contains Shellfish • S - Contains Seafood • GF - Gluten Free



