



Dinner

at Brisa Azul

HALF portions available

FIRST COURSES



Peruvian-Style Ceviche

Thin slices of fresh fish 'cooked' in limejuice, onions, garlic and cilantro. Accompanied with *camote*, roasted corn croquette and an *aioli* sauce.

Camote is the indigenous starch-filled root (*l. batata*) equal in taste and Genus species to familiar gold-red sweet potatoes. The root is creamy white in color with red skin.

Hearts of Romaine Macadamia Nut Salad

Honey-glazed macadamia nuts and crumbled Feta cheese top crisp hearts of romaine, drizzled with balsamic-garlic dressing. Best enjoyed in hand.

MAIN COURSES

Orange-Chipotle Chicken Breast or Pork Tenderloin

Cashew (*marañón*) crusted pork tenderloin or chicken breast served with a light, orange-chipotle sauce, *tiquizque* pure and sautéed fresh vegetables.


Marañón is a cashew native to Costa Rica. The small, evergreen-and-red leaf scrub tree produces kidney-shaped nuts that cling underneath the pear-like fruit. The soft fruit is commonly used to make *frescos*, a liquefied, seasonal fruit drink. **Tiquizque** is Central America's fast growing rhizome or corm (better known as Asian taro root, to make *poi*). Plants overtake rivers banks.

Papillote Costa Rican Pacific Sea-Bass

Plantain leaf wrapped sea bass baked with roasted garlic, capers and freshly made tomato sauce. Served with mashed *tiquizque* and sautéed vegetables.

Hearts of Palm Casserole

A traditional Costa Rican family favorite, layers of fresh palm hearts, Cheddar and local white cheeses baked with tomatoes, sweet peppers and Tico-flavored rice produce a heartwarming main entrée. Accompanied with broiled red tomato slices with tapenade.



DESSERTS

Lapa Rios Mud Cake

Rich chocolate-banana cake served warm with vanilla ice cream and a passion fruit-butter sauce.

Maracuyá (*passion fruit*) are native to Central America, its flowering vines stretching meters along forest floors. The seasonal fruit is sweet and acidic, a perfectly balanced tropical perfume. (The leaf and flower stencil adorn this paper.)

Tropical Fruit

Chunks of fresh tropical fruit served in a coconut shell, served with a freshly made Lapa Rios ginger cookie.

Tonight's **appetizer** is *Guaca-Frijoles*, our tangy combination of seasoned mashed avocados and black beans served in an edible baked tortilla shell.

This evening enjoy *Tamal de Elote*, a Costa Rican **bread** with grated immature ears of corn.