



Dinner

at Brisa Azul

HALF portions available



FIRST COURSES

Roasted Tomato Cream Soup

A delicious, light, freshly roasted tomato soup with basil-infused olive oil.

Fresh Hearts of Palm Salad

Fettuccini-thin slices of fresh hearts of palm (*palmito*), with avocado and pejibaye (date) slices, served with a creamy basil dressing.

Palmito, palm hearts, come from secondary shoots along side the Osa-endemic B. Pejibaye, an Osa endemic palm rich in vitamins and minerals. The yellow or red fruit clusters is starchy and traditionally boiled, peeled and served with a mayonnaise dollop.

MAIN COURSES



Tropical Shrimp or Chicken Coconut Curry

Jumbo shrimp or chunks of chicken breast cooked in a mild coconut curry sauce, and served on a bed of jasmine rice. Tropical condiments apart.

Blackened Tuna

Blackened-seared fresh tuna filet served with a pineapple-rum-brown sugar glaze. Garnished with mashed *tiquizque* and sautéed vegetables.

Tiquizque corms are better known as taro root on Pacific Islands.

Sweet Potato Ravioli with Spinach and Goat Cheese

Ravioli stuffed with Costa Rican sweet potato (*camote*), spinach and Goat cheese. Served with a fresh tomato, roasted garlic and basil sauce.

Endemic **camote** is a creeping ground plant (morning glory) that produces white, sweet potato roots with red skins. The plant is better known worldwide as Batata Camote.



DESSERTS

Chocolate Cake

A decadent chocolate mini-cake drizzled with homemade caramel sauce and glazed macadamias.

Passionate Cheesecake

A creamy cheesecake made with a ginger cookie crust and served with mango and *maracuyá* 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.)

The **appetizer** is chipotle hummus served with *Patacones*, a plantain recipe. Green plantains are parboiled, then sliced, pounded and fried 'til crispy.

Tonight's white bread **rolls** are filled with caramelized onions.