

Ring In the New Year at Ciudad!

Enjoy dinner before the party, or make us the main event. Make your reservations today!

4 course dinner - 5 to 6:30 p.m.

5 course dinner - after 7 p.m.

Live Music by Los Heavies

A la carte menu available in the bar

MENU HIGHLIGHTS

Pumpkin Lobster Bisque

with aged spanish sherry

Tangerine, Pomegranate, and Jicama Salad

with watercress and coriander vinaigrette

Pepita Crusted Cabrales Cheese Fritters

with warm honey, caramelized onion, and sour cherries

Baked Goose Point Oysters

inside a cornbread buñuelo with butter, garlic, and manchego cheese sauce

Spiced Acorn Squash Tart

with pecan and cinnamon butter, goat cheese nougat, and mustard greens

Coffee and Chile Crusted Filet Mignon

with chanterelle mushroom sauce; served with creamed carrot puree and shredded brussels sprouts

Ecuadorian Shrimp Encocado

organic shrimp from ecuador simmered with coconut milk, andean corn, and aji salsa
served with traditional llapingachos potato cakes

Vegetable Torta of Granada

roasted winter vegetables prepared in classic moorish style with cumin, coriander, and cinnamon
topped with gratin of yukon gold potatoes and honey yams

DESSERT HIGHLIGHTS

Oaxacan Chocolate Truffle Plate with candied fruits and spiced nuts

Coconut Arepas with fried bananas and toasted coconut sorbet

BEVERAGE HIGHLIGHTS

Kir Royale sparkling cava and crème de cassis

Poinsettia sparkling cava, cointreau, and cranberry juice



Ciudad®