

Romantic Dinner Menu

MENU No. 1 \$145 USD c/IVA + service

Medley of Baby Greens with Goat Cheese Strawberry Vinaigrette

Baja Red Lobster-Tequila Bisque Chile Guajillo Mini Tostada

Stuffed Beef Tenderloin with Mushrooms, Foie Gras and Black Truffle Sauce
Glazed Vegetables

Mango Thousand Leaves with Tropical Fruits Skewer
Vanilla Clementine Sauce

MENU No. 2 \$155 USD c/IVA + service

Crab and Cream Cheese Tian Served with Caviar Sevruga and Slow Baked Tomato
Relish

Abulon Cream Soup with Abanero Chile Emulsion

Baja Style Surf and Turf

Marinated Charcoal Grilled Fillet Mignon topped with Cheese and Corn Mushroom
Sauce

Axiote Rubbed Roasted Red Lobster with Poblana-Cilantro Sauce

Roasted Garlic Potato Purée, Glazed Roots Vegetables

Passion Fruits Mousse with Caramelized Brandied Cherries
Raspberry Sauce

Tax included, 15% service will be added to your guest check



THE WESTIN | menu

MENU No. 3 \$135 USD c/IVA + service

Seafood Salad with Raspberry Vinaigrette

Cilantro Cream Soup and Stuffed Baby Peppers

Seared Duck Breast

Chocolate Mexican Style Sauce

Sweet Potato Flan and Balsamic Glazed Baby Vegetables

Quartet of Crèmes Brûlées

Orange, Hazelnut, Chocolate and Vanilla

MENU No. 4 \$170 USD c/IVA + service

Sea of Cortez Platter

Jumbo Shrimps (3 Pieces), Crab Claws (3 Pieces) and Oysters (3 Pieces) Chocolate Clams (2 pieces)

Accompanied with House Maid Cocktail Sauce and Chipotle Tartar Sauce

Three Poultry Consommé with Morels

Personalized a la minute Mini Charcoal Barbecue
(one chef attending)

with your selection of

14 Oz New York Cut Prime

or

18 Oz Rib Eye Steak Prime

or

2 Pound Whole Red Lobster

Served with Wild Rice or Baked Potato

Grilled Asparagus, Baby Carrots and Marinated Portobello Mushroom

Mousse de Chocolate with Mango and Pineapple

Creamed Caramel Sauce

Tax included, 15% service will be added to your guest check

