

GROUP MENU 1

3 Course - \$55 per person

SOUPS, SALADS and APPETIZERS

SOUP OF THE DAY

OUR SALAD ~ Mixed spring greens, tossed with orange slices, almonds & Seal Cove goat cheese with a strawberry/cilantro vinaigrette

HAVANA CRAB CAKES ~ served with corn salsa and a green chili sauce

ENTREES

ARGENTINIAN HANGER STEAK ~ Papaya chimichurri marinated hanger steak topped with sweet potato shoe strings & a sweet & spicy chili sauce over a corn & sweet vadalia onion salad

HERB CRUSTED HALIBUT ~ Herb and Manchango crusted fresh Halibut in a traditional "run down" sauce of coconut milk, green peppers, onions, & spices over black beans and rice

MARINATED TOFU AND MIXED VEGETABLES ~ Garlic and soy marinated tofu served over a saffron and fire roasted tomato chili rice with mixed vegetables in a miso and ginger broth

MAPLE AND SOY MARINATED PORK CHOP ~ A double cut pork chop marinated, served over boniato mash and jicama salad

DESSERTS:

CHOCOLATE MEXICAN TORT ~ A flourless chocolate tort with a hint of spice served with a blackberry coulis and caramel

SEASONAL SORBET ~ Made locally by MDI Ice Cream Company

(Menu subject to change in price and items due to seasonal availability)

GROUP MENU 2

4 Course \$62 per person:

SOUPS AND SALADS

SOUP OF THE DAY

OUR SALAD ~ Mixed spring greens, tossed with orange slices, almonds & Seal Cove goat cheese with a strawberry/cilantro vinaigrette

APPETIZERS

MUSHROOM SPRING ROLL ~ wild assorted mushroom and Japanese wheat noodles with a soy reduction and truffle aioli

CAMARONES AL AJILLO ~ Organic farm raised shrimp sauteed in garlic and fresh herbs served with grilled foccacia

LONG ISLAND DUCK EMPANADAS ~ served with a jalapeno & blueberry coulis over a mango, mint and avocado salsa

ENTREES

GRILLED FILET MIGNON ~ Beef tenderloin with a green tea, cumin and chili rub served over our mojo root vegetable mash, topped with a sweet berry BBQ sauce

HAVANA'S TUNA ~ Fresh Yellowfin Tuna seared, with a citrus and sugar cane rub served over fried boniato and greens with a mango aioli & avocado puree

MAPLE AND SOY MARINATED PORK CHOP ~ A double cut pork chop marinated, served over boniato mash and jicama salad

MARINATED TOFU AND MIXED VEGETABLES ~ Garlic and soy marinated tofu served over a saffron and fire roasted tomato chili rice with mixed vegetables in a miso and ginger broth

DESSERTS:

THE HAVANA FLAN ~ Simple yet elegant, the classic flan with a twist

CHOCOLATE MEXICAN TORT ~ A flourless chocolate tort with a hint of spice served with a blackberry coulis and caramel

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GROUP MENU 3

5 Course \$69 per person:

SOUP

SOUP OF THE DAY

SALAD

HALLOUMI & GRAPE SALAD ~ Toasted halloumi cheese with fresh grapes and toasted sesame seeds over cucumbers & mixed greens with a carrot ginger dressing

APPETIZERS

HALIBUT CEVICHE ~ traditional latin style ceviche served with avocado & boniato chips

MUSHROOM SPRING ROLL ~ wild assorted mushrooms and Japanese wheat noodles with a soy reduction & truffle aioli

LIME AND GARLIC MARINATE BEEF SKEWERS ~ with a spicy sweet & sour sauce

SEARED SEA SCALLOPS ~ coriander and adobo dusted scallops seared with a caramelized onions and corn salsa

ENTREES

GRILLED FILET MIGNON ~ Beef tenderloin with Cuban coffee, New Mexican dried chilies and brown sugar rub served with sweet potato shoe strings

HAVANA'S TUNA ~ Fresh Yellowfin Tuna seared, with a citrus and sugar cane rub served over fried boniato and greens with a mango aioli & avocado puree

LOBSTER PAELLA WITH CHICKEN AND CHORIZO Dark meat chicken and smoky Spanish chorizo stewed with saffron risotto and topped with Maine shrimp, littleneck clams and lobster

MARINATED TOFU AND MIXED VEGETABLES ~ Garlic and soy marinated tofu served over a saffron and fire roasted tomato chili rice with mixed vegetables in a miso & ginger broth

DESSERTS

THE HAVANA FLAN ~ Simple yet elegant, the classic flan with a twist

CHOCOLATE MEXICAN TORT ~ A flourless chocolate tort with a hint of spice served with a blackberry coulis and caramel

SEASONAL SORBET ~ Made locally by MDI Ice Cream Company

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