



Enjoy with the greatest company exquisite cuisine surrounded by candles and the sound of the tropical Costa Rican Rainforest under the beauty of the Stars.

**Romantic Dinner Details:**

- Please reserve your special dinner 24 hours in advance
- The location of your Romantic Dinner will be decided based on your room type, weather conditions and your personal preferences
- Dinner Price is \$246 taxes included
- All Romantic Dinners Include a Bottle Of Wine, and 7 Courses Presented Individually
- Flowers & candlelight setting are included
- Special requests or dietary restrictions can be accommodated
- Indoor Dining options are available in the event of rain
- Choose your preferred options. Menus can be personalized.

# Dinner Option 1

Portillo Sauvignon Blanc, Mendoza, Argentina

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Escudo Rojo , Baron Philippe de Rothschild, Maipo, Chile

## **1. Mixed Green Salad Costa Rican Style**

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar

## **2. Mahi-Mahi Ceviche**

Local Mahi-Mahi served Costa Rican style marinated (lemon juice, ginger, onion, garlic & celery), accompanied with an avocado fan, yucca, a chili pepper Caribbean aioli

## **3. Gorgonzola & Sun-Dried Tomato Tart**

Sautéed sun dried tomatoes, & fresh Gorgonzola cheese baked to perfection inside a house pastry topped off with caramelized red onions, served over a roasted mushroom ragout

## **4. Gaia Signature Surf `n Turf**

Grilled beef tenderloin & 3 sautéed jumbo Pacific shrimp served with Demi glace & Lizano Sauce, accompanied with basmatic rice with sweet corn, homemade tortillas & tico cheese

## **5. Ginger and Panko Crusted Tuna**

Fresh filet of Costa Rican Tuna, pan seared rare, crusted with fresh ginger & panko with a toasted sesame vinaigrette, accompanied with sweet potato puree & vegetables

## **6. Gaia Lime Pie**

Lime pie in a chocolate crust topped with chocolate bits

## **7. Cinnamon Scented Churros**

Served with dulce de leche & chocolate dipping sauces

# Dinner Option 2

Saurus Chardonnay Chardonnay, Patagonia, Argentina

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Portillo Cabernet, Mendoza, Argentina

## **1. Gaia House Salad**

Red-leaf & frisee greens showered with roasted diced beets, fresh local cheese & papaya, almonds & plantain "croutons" surrounded by sliced cucumbers. Served with an herb vinaigrette

## **2. Gorgonzola & Sun-Dried Tomato Tart**

Sautéed sun dried tomatoes, & fresh Gorgonzola cheese baked to perfection inside a house pastry topped off with caramelized red onions, served over a roasted mushroom ragout

## **3. Honey-Garlic Calamari Salad**

Served in a rice paper basket with a bed of field greens & chopped local tomatoes

## **4. Seafood Casserole**

This South Caribbean preparation is made with Mussels, local shrimp, clams & calamari cooked in a tomato sauce & fish stock, served with garlic and jalapeño pepper yucca puree

## **5. Costa Rican Fish Papillote**

Local Mahi-Mahi, baked with a light coating of olive oil, herbs, chopped fresh tomatoes & mushrooms, wrapped in a banana leaf. Accompanied with a green banana patacones (tostones), & black bean puree, Served with Caribbean coconut milk sauce

## **6. Gaia's Secret Sin**

Local pineapple sliced paper thin & formed into "raviolis" & stuffed with cream cheese & dulce leche, drizzled with a wild berry coulis

## **7. House Delights**

Our homemade ice creams include Chocolate & Vanilla, 3 scoops

# Dinner Option 3

Escudo Rojo , Baron Philippe de Rothschild, Maipo, Chile

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Portillo Sauvignon Blanc, Mendoza, Argentina

## **1. Mixed Green Salad**

A delicious trio of red-leaf, frisee greens & arugula combined with fresh tomatoes, diced cucumber, fresh local cheese & a "fan" of Costa Rican avocado topped off with raisins & croutons. Served with a balsamic vinaigrette

## **2. Honey-Garlic Calamari & Octopus Salad**

Served in a rice paper basket with a bed of field greens & chopped local tomatoes

## **3. Chilled Cucumber Soup**

Our Costa Rican version of this refreshing cold soup is made of a cucumber reduction, cream, milk and fine local herbs, accompanied by homemade croutons

## **4. Seafood Casserole**

This South Caribbean preparation is made with Mussels, local shrimp, clams & calamari cooked in a tomato sauce & fish stock, served with garlic and jalapeño pepper yucca puree

## **5. Gaia Signature Surf 'n Turf**

Grilled beef tenderloin & 3 sautéed jumbo Pacific shrimp served with Demi glace & Lizano Sauce, accompanied with basmatic rice with sweet corn, homemade tortillas & tico cheese

## **6. Gaia Lime Pie**

Lime pie in a chocolate crust topped with chocolate bits

## **7. Sorbet "Martini"**

House sorbet available in either Passion Fruit or Blackberry flavors

# Dinner Option 4 (Vegetarian)

Portillo Sauvignon Blanc, Mendoza, Argentina

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Reserva Del Fin Del Mundo Pinot Noir, Patagonia, Argentina

## **1. Mixed Green Salad**

A delicious trio of red-leaf, frisee greens & arugula combined with fresh tomatoes, diced cucumber, fresh local cheese & a "fan" of Costa Rican avocado topped off with raisins & croutons. Served with a balsamic vinaigrette

## **2. Costa Rican Vegetable Soup**

A delicious blend of vegetables & pasta simmered slowly in a hearty chicken broth

## **3. Gorgonzola & Sun-Dried Tomato Tart**

Sautéed sun dried tomatoes, & fresh Gorgonzola cheese baked to perfection inside a house pastry topped off with caramelized red onions, served over a roasted mushroom ragout

## **4. Vegan Lasagna**

A delicious blend of thinly sliced mushrooms, red onions, zucchini, eggplant, sweet peppers & tofu baked between multiple layers of our house Pomodoro sauce

## **5. Palm Fruit Pasta\* (not lactose free)**

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & a sauce made from palm tree fruit and local cheese

## **6. Sorbet "Martini"**

House sorbet available in either Passion Fruit or Blackberry flavors

## **7. Gaia's Secret Sin**

Local pineapple sliced paper thin & formed into "raviolis" & stuffed with cream cheese & dulce leche, drizzled with a wild berry coulis