



TOES IN THE SAND

EXCLUSIVELY AT CASA MARINA

COURSE I

SHORT RIB EMPANADA

Salsa Roja, Manchego Cheese

COURSE II

LOBSTER RAVIOLI

Oregano Butter, Mushroom, Spinach

ENTREE

FRESH CATCH

Farro, Roasted Pepper & Tomato Salad, Asparagus

OR

SHORT RIB

Calabaza Puree, Cippolini Onion

OR

FRUTOS DEL MAR PASTA

Lobster, Shrimp, Mussels, Truffle Oil

OR

DORADA CUT (\$25 UPCHARGE)

Charred Greens, Fingerling Potatoes, Poblano Demi

DESSERT

WHITE CHOCOLATE KEY LIME PIE

Mango-Agave Sauce