

CHEF RONALDO LINARES

Weekly Personal Chef Service

*A sample week of family dinners. Bold Latin flavor, modern technique,
cooked fresh in your kitchen.*

MONDAY

Pollo al Mojo

*Citrus and garlic marinated grilled chicken, cauliflower arroz amarillo,
avocado and heirloom tomato salad with lime vinaigrette*

TUESDAY

Snapper Caribeño

*Pan seared red snapper, coconut lime sauce, herbed quinoa,
caramelized sweet plantains*

WEDNESDAY

Ropa Vieja Moderna

*Slow braised lean flank steak in tomato sofrito, black beans,
cilantro brown rice, quick pickled red onions*

THURSDAY

Albóndigas Colombianas

*Turkey meatballs simmered in roasted tomato and pepper sauce,
garlic roasted seasonal vegetables, arepa on the side*

FRIDAY

Lomo de Cerdo al Carbón

*Citrus marinated pork tenderloin, boniato mash,
grilled asparagus with chimichurri*

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Every menu is customized to your family's tastes, health goals, and dietary needs.

Diabetes friendly, gluten free, and other adaptations available on every dish.

Breakfasts, lunches, and kids' menus may be added.

PRIVATE DINING

Sabores de Mi Casa

*A five course journey through Colombia and Cuba,
told one plate at a time.*

BIENVENIDA

Tostón y Fluke Curado

Crispy tostón, smoked avocado crema, citrus cured local fluke, micro cilantro

PRIMER PLATO

Bisque de Maíz Asado

Roasted corn and poblano bisque, lump crab, charred lime oil

SEGUNDO PLATO

Vieira y Ají Amarillo

Seared sea scallop, ají amarillo beurre blanc, crispy yuca hay

PLATO FUERTE

Costilla al Cafecito

*72 hour short rib glazed with cafecito and guava, smoked yuca purée,
pickled chayote*

DULCE FINAL

Flan de Coco

Toasted coconut crisp, rum macerated pineapple

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*Wine pairings available. Menus fully personalized to your event, guest count,
and dietary needs. Vegetarian and pescatarian journeys available.*