

# New Year

## EXPERIENCES

SUNDAY, DECEMBER 31<sup>ST</sup> / LA COCINA

### EARTH STATION

#### FARM TO TABLE

LEAVES organic mixed greens, baby spinach, watercress, arugula, kale, quelites

FRUITS AND VEGETABLES asparagus, cherry tomatoes, cucumber, red onion, yellow corn, avocado, mango, beets, baby carrots, strawberries, figs, berries, grilled peaches, plums, grapes

PROTEINS grilled chicken, jerk shrimp, baked bacon

CHEESES fresh mozzarella, feta, parmesan, gorgonzola, panela, cheddar

DRESSINGS balsamic vinegar, olive oil, citrus with honey, sweet mustard, hibiscus with mint, tamarind and ginger, Italian  
Ranch dressing, thousand island, blue cheese, Caesar, mayo chipotle

PRESERVES hearts of palm, olives, capers, cornichons, bell peppers, anchovies

CRUSTS grissinis with herbs, garlic crostini, lavash with parmesan, lavash with seeds, corn chips, malanga chips, tlayudas

#### CARPACCIO STATION

BEEF CARPACCIO arugula, grana padano cheese, truffle aioli, garlic confit, crostini with herbs

SALMON CARPACCIO capers gremolata, red onion, baby arugula, lemon and fennel aioli, crostini with herbs

#### ANTIPASTI

ROASTED CAULIFLOWER tamarind glasé, parsley, romesco sauce

BAKED SWEET POTATO sweet potato, dehydrated cranberry, parsley, creamy mint sauce

FARM TO TABLE CARROTS baby carrots, peanut, cumin and soy dressing

MUSHROOM BOARD mushroom, portobello, mushrooms, shitake, enoki, truffled aioli, chimichurri

### WATER STATION

#### LIVE SNORING OF FRESH BLUEFIN TUNA

Tuna sashimi, tuna and salmon nigiri, flaming roll  
Red ceviche of clam, shrimp, fish, cucumber, red onion and cilantro  
Fresh oysters in the shell

#### LOBSTER AND SHRIMP STATION

Grilled lobster tail and shrimp, clarified butter, hollandaise sauce, spicy chorizo crumble

#### GARNISHES

Ponzu sauce, mignonette, chili oil, charred peppers, serrano with lime, habanero sauce, mayonnaise macha

### FIRE STATION

#### SMOKED BEEF BRISKET

Pepper crust, smoked bbq sauce, old fashioned mustard and bourbon dressing

GARNISH grilled sweet corn with garlic aioli, baked potato with bacon gravy

#### SMOKED PORK BELLY

Soy glaze with ginger, pickled radishes

SIDE DISH Jambalaya rice, fried plantains, charcoal grilled beef ribs, chimichurri, wine sauce

GARNISH rustic mashed potatoes, fried onions and herbs, grilled vegetables

#### GRILLED CHICKEN

Whole chicken with smoked spice rub, passion fruit habanero sauce  
Caribbean pico de gallo, spicy potatoes  
Grilled octopus (robatayaki type kosher grills)  
Adobo al pastor

GARNISH roasted pineapple with cinnamon, guacamole with castacan (pork)

#### GRILLED FISH

Fish of the day, roasted lemon  
Tomatillo rustic sauce, xoconostle and morita pepper

#### PASTA STATION

PASTAS spinach ravioli, pasta fettuccini, pasta rigattoni

SAUCES white wine sauce, Bolognese sauce, basil pesto, tomato sauce

PROTEINS shrimp, bacon, chicken, Serrano ham

GARNISHES mushroom, spinach, cherry tomato, red onion, squash, arugula, olive oil, parmesan cheese, balsamic vinegar, chile quebrado

#### BAKERY STATION

House bread, wine bread, cheese roll, ciabatta, rye bread, grissini, lavash  
Rosemary focaccia, olive oil, garlic confit  
Tomato flatbread, basil pesto, heirloom tomatoes and burrata cheese  
Garlic bread, herb butter and parmesan cheese

#### SPREADS

Chickpea and tahini hummus, baba ganush, creamy piquillo, goat cheese mousse

SAUCES AND COMPLEMENTS Basil pesto, chili oil, balsamic vinegar, olive oil, tomato chutney, fig chutney, garlic and herb butter

#### KIDS CORNER

Penne pasta in tomato sauce  
French fries  
Mini peperonni pizza  
Breaded chicken fingers  
Roasted broccoli  
Chocolate brownie  
Fruit cups

### AIR STATION

#### PASTRIES

GRAND | HYATT

PLAYA DEL CARMEN  
RESORT