



NIZUC
RESORT & SPA

Christmas Menu at Ramona December 24 and 25, 2021

AMOUSE BOUCHE

Ostión Fresco & Espuma de Almeja
Fresh Oyster from Baja & Creamy Clam Foam



ENTRADA / APETTIZER

Royal de Coliflor, Brócoli Romanesco, Esparrago & Caviar Polanco
Cauliflower Royal, Romanesco Broccoli, Asparagus and Caviar Polanco



PLATO FUERTE / MAIN COURSE

Bacalao Negro, Compota de Jitomate de Árbol y Habanero
Black Cod, Tomatoes, Habanero & Chili Compote



Magret de Pato, Mole Blanco, Morillas Rellenas de Foie Gras
Duck Magret, White Mole Sauce, Morels Stuffed with Foie Gras



POSTRE / DESSERT

Cremoso de Chocolate y Avellanas con Helado de Cerezas
Creamy Chocolate & Hazelnut with Cherry Ice Cream

ADULTS US\$95.00
KIDS 6-12 US \$45.00
PLUS SERVICE CHARGE



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Christmas Menu at Terra Nostra December 24 and 25, 2021

AMOUSE BOUCHE

Aranchini de Hongos y Morillas
Wild Mushroom and Morels Arancini



ENTRADA / APETTIZER

Tortellini de Langosta en Caldo Minestrone de Verduras y Limón Confitado
Lobster Tortellini with Minestrone Broth and Comfit Lime



PLATO FUERTE/ MAIN COURSE

Filete de Mero en Escama de Calabaza con Langostino y Salsa de Vino Blanco y Mostaza
Grouper with Zucchini and Langoustine with White Wine Mustard Sauce



Pavo Relleno de Nuez de Castaña, Carne Molida y Tocino, Polenta Cremosa en su Jugo
Turkey Stuffed with Chestnuts, Ground Meat and Bacon, Creamy Polenta Au Jus



POSTRE / DESSERT

Cre moso de Queso de Cabra con Helado de Jerez
Creamy Goat Cheese with Sherry Ice Cream

ADULTS US\$88.00
KIDS 6-12 US \$44.00
PLUS SERVICE CHARGE