



NEW YEAR'S EVE CELEBRATION MENU

THREE-COURSE MENU

Welcome Bubbles

FIRST COURSE

Luminarias Trio Jalapeno Artichoke Dip, Crab Stuffed Mushrooms with Chipotle Hollandaise Sauce, Smoked Chicken Taquitos with Spicy Avocado Tomatillo Sauce

SECOND COURSE

Fiesta Mexican Caesar Salad Crisp romaine hearts, creamy cilantro dressing and cotija cheese topped with crispy tortilla strips

THIRD COURSE

Choice of One

New York Strip Steak 11oz Chianti sauce, topped off with mushrooms and roasted pearl onions, chipotle mashed potatoes, seasonal vegetables 58

Carne Asada All natural, thinly sliced, grilled skirt steak served with pico de gallo, guacamole, Spanish rice, refried beans and choice of tortillas 48

Luminarias Chicken Rolled chicken breast stuffed with a delicious combination of roasted poblano peppers, spinach, sun-dried tomatoes and queso fresco 45

Blackened Salmon Spiced-rubbed Atlantic salmon filet, tropical mango relish, chipotle mashed potatoes, seasonal vegetables 48

Camarones (Shrimp) Al Mojo De Ajo (Garlic) or A La Diabla (Spicy) Jumbo shrimp cooked in a roasted garlic butter sauce with fresh squeezed lime (mild or spicy), seasonal vegetables and Spanish rice 50

Seafood Trio Atlantic salmon, jumbo shrimp, scallops, linguini pasta, tossed in a chipotle cream sauce 55

HOLIDAY DESSERTS

Additional Charge

Flan 8

Tiramisu 8

Decadent Chocolate Cake 8

General Manager *Eddie Armentero* / **Executive Chef** *Anselmo Soriano*

