

# Ciudad Summer Nights: ZAYA MOJITO DINNER ON THE PATIO

Wednesday, July 15, 2009 at 7 p.m.

**\$45 per person - 4 Courses + 4 Cocktails**

Featuring . . . Zaya Gran Reserva 12-Year-Old Estate Rum and an exceptional menu created by Ciudad Executive Chef Jeremy Tummel.

**Blood Orange Mojito** *fresh mint, blood orange, sugar, hand muddled*

## **Dungeness Crab Verrine**

avocado creme fraiche mousse, chiles, masago caviar, zaya citrus sabayon, tortilla croutons, micro cilantro

**Supremo Mojito** *fresh mint, lime, sugar, hand muddled*

## **Watermelon Salad**

baby watercress, oaxacan string cheese, pedro jimenez sherry reduction, macadamia nuts, marash chile

**Black Cherry Mojito** *fresh bing cherries, cherry brandy, mint, lime*

## **Zaya Braised Beef**

cranberry bean ragout, ham hock, roasted garlic, dried cherries

**Zaya Straight** *gran reserva 12-year-old estate rum in a snifter*

## **Cajeta Flan**

caramel coconut rum sauce



# Ciudad®

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## **Zaya Gran Reserva: The World's Finest Sipping Rum**

**Color:** Deep mahogany hue with touches of auburn and gold

**Nose:** Alluring vanilla, warm butterscotch, brown sugar, and maple aromas

**Body:** Voluptuously full bodied with great balance

**Palate:** Smooth velvet textures through to the finish

**Taste:** Nutty, buttery, caramel like flavors with a touch of vanilla and honey

**Finish:** Smooth, lingering finish that leaves you wanting more