



Sapphire Falls Rum Dinner

Come experience a five-course dinner with rum pairings in the private dining room inside Amatista Cookhouse™. Adults ages 21+ only.

SATURDAY, MARCH 14 · 6PM

SapphireFalls.tix.com

For more information, visit or call
the concierge at 407.503.5200.

LOEWS
SAPPHIRE
FALLS
RESORT
UNIVERSAL ORLANDO™



Prawns

Marinated in Red Stripe,
Pineapple Cocktail Sauce, Micro Greens.

**Hibiscus Mojito featuring
Diplomático Planas Rum**

Seared Ahi Tuna

Caribbean Encrusted Tuna,
Mango Basil Compote, Sienna Red Kale.

**Batch #2 Punch-out featuring
Diplomático Batch #2 Kettle Rum**

Passion Fruit Guava Granita

(Intermezzo)

Pan Seared Pork Medallions*

Pork Tenderloin, Achiote Chimichurri,
Batata Puree, Sweet Grilled Drunken Corn.

**Blood Orange Sunset featuring
Diplomático Reserva Exclusiva Rum**

Grilled Filet Mignon*

Lintz Meats Filet,
Yucca Hash, Salsa Criolla.

**Old Fashion Cherry featuring
Diplomático Mantuano Rum**

Opera Cake

Rum Soaked Almond Cake with
Chocolate Cream, Candied Orange Peel,
Honeycomb Crunch and Raspberry Coulis.

Diplomático Single Vintage

Separately ticketed event. Dates, times, entertainment, benefits and menu subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sapphire Falls Resort TM & © 2020 UCF Hotel Venture III. All rights reserved.