



# 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.  
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