

MENU

Sapphire Falls Rum Dinner

Saturday, June 1, 2019

Octopus Salpicon

Yukon Potato Croquette, Cucumber, Tomatoes, Black Garlic-Lime Aioli.

Featuring FACUNDO NEO

Daiquiri #3

Bronzed Florida Snapper

Saffron Farro Risotto, Braised Fennel, Romanesco, Pancetta, Watercress Vin Blanc.

Featuring FACUNDO NEO and FACUNDO Eximo

1944 Mai Tai

Mojo Pork Cheek Tacos

Slow Roasted Mojo Pork, Pickled Radishes, Cotija Cheese, Ají Amarillo-Corn Coulis, Avocado, Corn Tortilla.

Featuring FACUNDO Exquisito

Last Typhoon – *a Strong Water Tavern favorite!*

Bone Marrow with Beef Tenderloin Tartare*

Poblano-Caper Emulsion, Jicama, Dry Cured Egg, Horseradish Cheddar, Grilled Cuban Bread.

Featuring FACUNDO Paraíso

Served Neat

Pineapple and Chocolate “Trifle”

Compressed Pineapple Cubes, Coffee-Chocolate Sauce, Banana Whipped Cream, Roasted Coconut Soil, Torn Rum Cake.

Featuring BACARDÍ Reserva Limitada

Iced Latte

FOR TICKETS, LOG ONTO

SAPPHIREFALLS.TIX.COM

For more information, call 407-503-5200

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Sapphire Falls Rum Dinner is a separately ticketed, adults (ages 21+) only event. Dates, times, entertainment, benefits and menu subject to change. Sapphire Falls Resort TM & © 2019 UCF Hotel Venture III. All rights reserved.