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CABANA

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# Dinner Experience





# Cabana Dinner Experience

As the sun melts into the horizon and the ocean whispers along the shore, step into your private tiki cabana for an evening of romance and refinement. Intimate and exclusive, the Cabana Dinner Experience is designed for couples or small gatherings, where every detail is curated to create a night, you'll never forget.

## FIVE-COURSE CHEF-CURATED MENU

**Our five-course chef-curated menu by Palio's Chef Charles Davis celebrates the island's finest seasonal ingredients and artisanal flavors.**

Dedicated butler service, anticipating your every need

Bottled still or sparkling water of your choice

A bottle of champagne to begin your evening in style

Wine selections are arranged in advance, ensuring the perfect pairing for each course.

## TAILORED ENHANCEMENTS

Live violinist performance to set a romantic tone

Professional photographer to capture timeless memories

A dozen long-stem roses in your preferred hue

200 rose petals, elegantly arranged as a path, heart, or message

**Secure your Cabana Dinner Experience with our restaurant reservations team at [restaurants@wyndhamriomar.com](mailto:restaurants@wyndhamriomar.com) or 787-888-6000 ext. 5220**

Should the evening forecast be unfavorable, our team will coordinate a weather call by 3:00 PM and options will be offered, preserving the exclusivity of the evening. The dinner experience begins at 7:00 PM, accommodates 2 to 6 guests, and has a duration of 2 hours. Reserved exclusively for registered hotel guests, Advance reservation required minimum 48 hours. No penalty applied if cancelled 24 hours prior to reservation. Within 24 hours or no show, \$200 per guest will be charged. Prices start at \$359 per person for the first two guests, additional guest \$195 per adults and \$150 per children.



WYNDHAM GRAND®  
**RIO MAR**



# Prix Fixe I

## PALIO AFTER DARK

### Canapés

#### **TRUFFLE ARANCINI**

Lemon basil aioli, focaccia breadcrumbs

#### **SMOKED SALMON BLINIS**

Topped with smoked salmon, crème fraîche, and dill

#### **GOAT CHEESE CROSTINI**

Toasted focaccia slices with whipped goat cheese, honey, and thyme

### Soup

#### **LOBSTER BISQUE**

Creamy lobster soup with a hint of cognac

### Starter

#### **KALE CAESAR SALAD**

Shredded kale, caesar dressing, romano cheese, crispy prosciutto and focaccia croutons

### Entrees

#### **1855 RANCH FILET MIGNON**

With garlic butter, rosemary potatoes, cremini mushrooms, barolo bordelaise sauce

#### **CHILEAN SEABASS**

Ancini di pepe pasta, blood orange cream, campari, pine nut gremolata, caviar

### Sorbet

#### **ELDERFLOWER BELLINI SORBET**

### Desserts

#### **CHOCOLATE HAZELNUT CREMIEUX**

A silky, rich chocolate infused with roasted hazelnuts, offering a luscious balance of deep cocoa flavor and nutty elegance

#### **BLOOD ORANGE PANNA COTTA**

Creamy Italian custard infused with the vibrant citrus of blood orange



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# Prix Fixe 2

## WHISPERS OF AURA

### Canapés

#### **CAVIAR AND CRÈME FRAÎCHE**

Blinis topped with caviar and crème fraîche

#### **PROSCIUTTO-WRAPPED MELON**

Sweet melon wrapped in salty prosciutto

#### **BLUEFIN TUNA TARTARE**

Lemon basil sauce, diced avocado, spring onions, zaatar, rice cracker

### Soup

#### **CARROT GINGER SOUP**

Smooth soup with carrots, ginger, and coconut milk

### Starter

#### **LOCAL CITRUS SALAD**

Tangerine, Blood Orange, Grapefruit, Orange, Shaved Fennel, Rocket, Pomegranate, Mint

### Entrees

#### **GRILLED LAMB CHOPS**

Dijon + minted pistachio crust, cauliflower puree, roasted courgettes, chianti au jus

#### **VIEQUES LOBSTER FRUTTI DI MARE**

Saffron Risotto, mussels, jumbo shrimp, squid, campari prosecco cream, parsley

### Sorbet

#### **ROSE PETAL MARACUYA SORBET**

### Desserts

#### **CARIBBEAN BABA**

Rum-soaked sponge cake infused with the flavors of pineapple and passion fruit, finished with a touch of island sweetness

#### **BLOOD ORANGE PANNA COTTA**

Creamy Italian custard infused with the vibrant citrus of blood orange



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# Prix Fixe 3

## OATH BY THE OCEAN

### Canapés

#### **MINI AVOCADO TOAST**

Toasted bread with mashed avocado, coriander, radish, and chili flakes

#### **TENDERLOIN STEAK TARTARE**

Truffled remoulade sauce, radishes, shallots, caper berries, shoestring potatoes

#### **PETITE LOBSTER ROLL**

Caribbean lobster, old bay aioli, spring onions, caviar

### Soup

#### **LOCAL PUMPKIN & COCONUT SOUP**

Calabaza squash, thyme, garlic, coconut milk, cinnamon, nutmeg, tela de coco

### Starter

#### **WATERMELON GREEK SALAD**

Heirloom jubilee tomatoes, olives, cucumber, feta cheese, mint, coriander and balsamic glaze

### Entrees

#### **GRILLED STRIPLOIN STEAK**

Crispy rocket, asparagus, truffled infused mushrooms, shaved black summer truffle, gorgonzola chianti sauce

#### **OAK ROASTED SALMON**

Champagne infused asparagus risotto, lemon garlic cream, granada, crispy arugula

### Sorbet

#### **LOCAL COCONUT SORBET**

### Desserts

#### **TIRAMISU**

Espresso-soaked ladyfingers layered with mascarpone cream, espresso caviar and finished with a dusting of cocoa

#### **CARIBBEAN BABA**

Rum-soaked sponge cake infused with the flavors of pineapple and passion fruit, finished with a touch of island sweetness



# Cabana Layout

