MARABAR

SIX DEGREES OF FLAVOR

WELCOME CANAPÉS

STRAWBERRY & TOMATO GAZPACHO
Buttermilk-Lemongrass Sorbet, Cucumber, Basil

YELLOWFIN TUNA CRUDO
Lemon Tuile, Charred Onion, Fresno & Avocado Aguachile

CHAYOTE TARTE TATIN
Miso Caramel, Zucchini, Horseradish Crème Fraîche

ROASTED DUCK
Lemon & Thyme Cheesecake, Dark Chocolate Mole, Tarragon & Orange Tuile

HOMENAJE AL CACAO
Chocolate Textures

SATURDAY, DECEMBER 12, 2026
5 PM & 7 PM

FOOD & COCKTAIL PAIRING

Standard Seating | $150 per person
VIP Seating | $175 per person
+ applicable taxes & gratuities

CuCui
VIEJO SAN JUAN

Subject to availability. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.