

CIUDAD & ZAYA PRESENT: RUM AND CIGARS ON THE PATIO

Thursday, June 11, 2009 - 7 p.m. to 10 p.m.

\$55 per person - Ciudad Good Neighbors

\$68 per person - General Admission

1 Night Only • 4 Amazing Cocktails • 4 Sensational Courses • 1 Hand Rolled Cigar

Featuring Zaya Gran Reserva 12-Year-Old Estate Rum and an exceptional menu created by Ciudad Executive Chef Jeremy Tummel.

Zaya "Champagne" Cocktail

blood orange bitters, lime, sparkling water, crushed ice

Smoked Rainbow Trout Salad

shaved baby fennel, olives, citrus, chile threads

Zaya Supremo Mojito

fresh mint, lime, sugar, hand muddled

Caribbean Shrimp Cakes

green papaya and mango slaw, jalapeno ginger jelly

Zaya Manhattan

carpano antica formula vermouth, aromatic bitters, serrano ham wrapped bing cherry

Star Anise Scented Duck Confit

cherry brioche stuffing, squash blossom salad

Zaya Straight

in a snifter with a hand rolled cigar

Cajeta Flan

organic goat milk flan, warm caramel sauce

Zaya Gran Reserva: The World's Finest Sipping Rum

Color: Deep mahogany hue with touches of auburn and gold

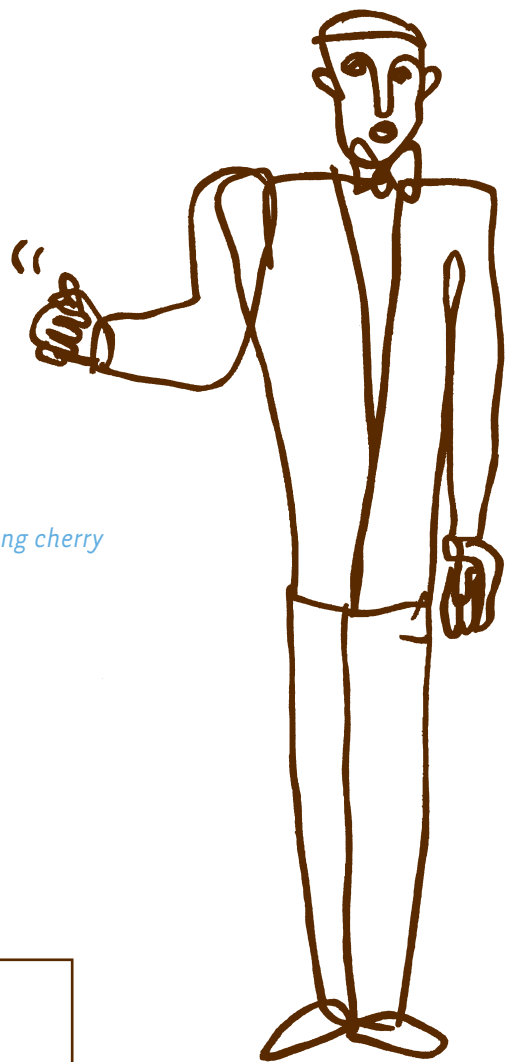
Nose: Alluring vanilla, warm butterscotch, brown sugar, and maple aromas

Body: Voluptuously full bodied with great balance

Palate: Smooth velvet textures through to the finish

Taste: Nutty, buttery, caramel like flavors with a touch of vanilla and honey

Finish: Smooth, lingering finish that leaves you wanting more



CIUDAD®