



# The Solivita LaLa Club Presents: Columbia Restaurant & Siesta Key Crystal Classic November 16th, 2024

This morning we will head to beautiful St. Armand's Circle in Sarasota, Florida and have lunch at the famous Columbia Restaurant! The Columbia was established in 1905, and is one of the most popular restaurants in the State! Next, we will have some time to shop at St. Armand's Circle before heading to beautiful Siesta Key for the Crystal Classic International Sand Sculpting Competition! The sculptors create a large community carve, 8 solo sculptures and 8 team sculptures. The timed competition is judged and the winners are revealed on Sunday afternoon. The Barefoot Beach Bar Party Tent is open all 4 days with music and a full bar. The Vendor Village surrounding Sand Village features 90+ retail vendors and 5 food vendors which are all open to the public. You won't want to miss this fun day out! **Activity Level 2 Pre menu choice required, see back of flyer!**



## Tour Includes:

**Cost: \$119.00pp**

- R/T transportation
- Lunch, tax and gratuity at The Columbia
- Shopping at St. Armand's Circle
- Admission to the Siesta Key Classic
- Driver gratuity

Make checks payable to Small World Tours. No refunds after 11-02-24. Tickets are transferable.

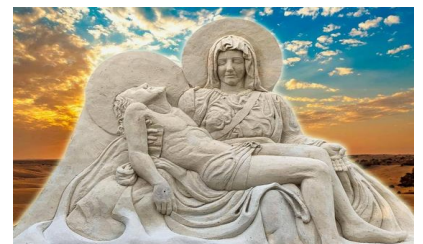
Motor coach will depart Freedom Park at 7:45am & return at approximately 7:00pm



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### ***First Course: Columbia's Original "1905" Salad***

Tomato, olives, grated Romano cheese, Lea & Perrins Worcestershire sauce and their famous garlic dressing. This award-winning salad won honors from USA Today as "One of 10 Great Places to Make a Meal Out of a Salad." The signature salad, named for the year the restaurant was founded in Tampa's Latin district of Ybor City, was inspired by immigrants to the Cigar City: Romano cheese from the Sicilians and the famous garlic dressing used by Cubans to marinate fresh roast pork, plus Florida tomatoes, iceberg lettuce, julienne of baked ham and Swiss cheese

### **PLEASE CHOOSE ONE OF THE FOLLOWING ENTREES:**

#### **1. The Original Cuban Sandwich**

The "Mixto," as it was known in the beginning, was created in the 1890s for the cigar workers as they walked to and from work. The sandwiches underwent changes as immigrants from different countries came to Ybor City. The City of Tampa was like the sandwich, a mixture of cultures and food. The Spanish brought the fine ham, the Sicilians the Genoa salami, the Cubans the mojo-marinated roast pork, the Germans and Jews the Swiss cheese, pickle and mustard. Put it all together between sliced, freshly baked Tampa Cuban bread from La Segunda Central Bakery and life is great! Today they are using the original 1915 recipe of Casimiro Hernandez, Sr., with the same proportions of meat and each ingredient layered atop the other, placed on Cuban bread brushed with butter on top and pressed to a crispy finish.

#### **2. Mahi-Mahi Cubana**

The best fish sandwich north of Havana. Grilled mahi-mahi fillet seasoned and topped with sautéed onions, mushrooms, green peppers and smothered with Swiss cheese on Cuban bread with plantain chips.

#### **3. Palomilla Steak Sandwich**

Traditional Cuban steak cut very thin, seasoned and quickly grilled. Served on Cuban bread with lettuce, tomato, mojo-marinated onions, our "1905" Dressing sauce and a side of black beans and yellow rice.

#### ***Dessert: Traditional Flan***

The recipe dates to 1935, when the Columbia opened Tampa's first "Conditioned Air" dining room, the Don Quixote. Spanish caramel egg custard, prepared the old-fashioned way, using only the best natural ingredients