

APPETIZERS

BOUQUET OF GARDEN GREENS

roasted and shaved vegetable crudité, vidalia onion dressing

AEGEAN SEA CEVICHE*

leche de tigre, mango, celery, coriander sorbet

BAZAAR BOWL

chilled labneh yogurt, beets, cucumber, almond, homemade naan bread

SHEEP’S MILK GNOCCHI

speck ham, sage butter, smoked pecorino cheese

MULLIGATAWNY SOUP

coriander, coconut, dhana dahl

TRUFFLED HUITLACOCHE RISOTTO

hen of the wood mushrooms, pea tendrils, mascarpone

JUMBO LUMP CRAB CAKE

creamy chipotle, piquillo, cucumber, dill

PAN ROASTED CARABINERO SHRIMP

melted peppers, chorizo, garlic, lemon, olive oil

TANDOORI STYLE BEEF

shredded vegetables, creamy polenta, hot tomato spice marinade

REUBEN RACLETTE

homemade pickles, marble potatoes, rye, dijon mustard, raclette cheese

ENTREES

FRESH RED SNAPPER

shredded vegetables, edamame, coconut, curry, coriander

NOVA SCOTIA LOBSTER CASSEROLE

glazed leeks, neuske bacon, sweet corn, marble potatoes

BRANZINO IN CRISPY BREAD

prepared in an exotic manner with tamarind, sesame, bok choy

ATLANTIC SALMON*

apple, asparagus, croissant, pistachio, port wine jus

SLOW COOKED CORVINA

sun drenched vegetables, lemon, olive oil, sea salt

FREE RANGE LAMB LOIN*

dijon herb crust, apple, turnips, salsify, croissant, lamb roasting jus

FILET MIGNON AND MINI SHORT RIB WELLINGTON*

mashed potatoes, vegetables, mushrooms, bordelaise

TOMATO COULIS

Israeli couscous, chickpeas, edamame, roasted vegetables, fresh fennel

OVEN ROASTED CHICKEN

*duck fat potatoes, mushrooms, daikon leaves, fennel salad,
pickled mustard, chicken apricot roasting jus*

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.
An 18% specialty dining service charge will be automatically added to your check.

TASTING MENU

1

A BOUQUET OF GARDEN GREENS

roasted and shaved vegetable crudité, vidalia onion dressing

OR

BAZAAR BOWL

chilled labneh yogurt, beets, cucumber, almond, homemade naan bread

2

AEGEAN SEA CEVICHE*

leche de tigre, mango, celery, coriander sorbet

OR

MULLIGATAWNY SOUP

coriander, coconut, dhana dahl

3

TRUFFLED HUITLACOCHE RISOTTO

hen of the wood mushrooms, pea tendrils, mascarpone

OR

SHEEP'S MILK GNOCCHI

speck ham, sage butter, smoked pecorino cheese

4

PAN ROASTED CARABINERO SHRIMP

melted peppers, chorizo, garlic, lemon, olive oil

OR

JUMBO LUMP CRAB CAKE

creamy chipotle, piquillo, cucumber, dill

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BRANZINO IN CRISPY BREAD

prepared in an exotic manner with tamarind, sesame, bok choy

OR

NOVA SCOTIA LOBSTER CASSEROLE

glazed leeks, neuske bacon, sweet corn, marble potatoes

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FILET MIGNON AND MINI SHORT RIB WELLINGTON*

mashed potatoes, vegetables, mushrooms, bordelaise

OR

OVEN ROASTED CHICKEN

duck fat potatoes, mushrooms, daikon leaves, fennel salad, pickled mustard, chicken apricot roasting jus

7

TASTING OF 3 DESSERTS

meyer lemon tart • butterscotch creme brulee • azteca chocolate pie

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