

# 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*

5

## 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*

6

## 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*

\*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.

# APPETIZERS

## BOUQUET OF GARDEN GREENS

*roasted vegetables, mascarpone dressing, vidalia onion vinaigrette*

## AEGEAN SEA CEVICHE\*

*tangerine leche de tigre, mango, piquillo peppers, celery, cilantro sorbet*

## BAZAAR BOWL

*chilled labneh yogurt, roasted beets, olives, cucumber, raisins,  
marcona almond, homemade naan bread*

## SHEEP'S MILK GNOCCHI

*sage beurre blanc, guanciale, smoked pecorino cheese*

## MULLIGATAWNY SOUP

*coconut, cilantro, saffron, dhana dahl*

## TRUFFLED HUITLACOCHÉ RISOTTO

*hen of the wood mushrooms, huitlacoche, pea tendrils, parmesan cheese*

## PAN ROASTED CARABINERO SHRIMP

*melted peppers, chorizo, shellfish sauce, lemon, olive oil*

## TANDOORI STYLE BEEF

*beef cheeks in spicy tomato marinade, shredded vegetables  
sesame vinaigrette, creamy polenta*

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# ENTRÉES

## **FRESH GROUPER\***

*sautéed shredded vegetables, edamame purée, coconut thai curry sauce*

## **BRANZINO IN CRISPY BREAD\***

*tamarind curry sauce, coconut rice, wasabi foam, sesame bok choy*

## **ATLANTIC SALMON\***

*croissant, foie gras caramelized apple, green asparagus, pistachio, jura wine jus*

## **PAN SEARED CORVINA\***

*sun drenched seasonal vegetables, niçoise olives, capers, olive oil*

## **FREE RANGE LAMB LOIN\***

*almond and dijon mustard herb crust, croissant, foie gras caramelized apple,  
root vegetables, lamb roasting juices*

## **FILET MIGNON AND MINI SHORT RIB WELLINGTON\***

*potato purée, sautéed vegetables, bordelaise sauce*

## **ROASTED CHICKEN**

*roasted potatoes, confit mushrooms, daikon leaves, fennel salad,  
pickled mustard, roasted chicken juice*

## **TOMATO COULIS**

*israeli couscous, chickpeas edamame, roasted vegetables, fresh fennel*

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