



## **APPETIZERS, SOUPS & SALADS**

*Spring Asparagus Terrine with Goat Cheese, Organic Greens & Preserved Chayote*

*Scallop, Prosciutto & Clams with Caramelized Watermelon,  
Daikon Sprouts & Mango-Yuzu Vinaigrette*

*Marinated Cabrilla & Osetra Caviar with Sugar Snap Pea Puree & Lemon-Mint cream*

*Cured Salmon with Fennel, Apples, Hearts of Palm & Horseradish*

*Seared Cabaicucho with Bean Sprouts, Sweet Tomatoes & Ginger Reduction*

*Quail Breast with Porcini Mushrooms, Herbed Tagliatelle & Truffle Butter*

*Stuffed Calamari with Wild Mushrooms, Grilled Poblanos & Scallion-Soy Emulsion*

*Chilled Cantaloupe & Bell Pepper Soup with Lobster, Cucumber & Celery-Apple Sorbet*

*Hot & Sour Soup with Seared Yellowtail Snapper, Nori & Daikon*

*Potato Leek Soup with Curried Duck & Aromatic Vegetables*

*Grilled Vegetable Pave with Buffalo Mozzarella, Arugula & Aged Balsamico*

*Belgian Endive Salad with Hazelnuts, Gorgonzola, Granny Smith Apples & Frisee*



## **ENTREES**

*Rockfish with Ratatouille, Quinoa & Black Olive-Caper Vinaigrette*

*Lingcod with Lime Scented Jasmine Rice, Shiitake Mushrooms & Coconut-Kaffir Lime Sauce*

*Hot Pot with Grouper, Rice Noodles & Bok Choy*

*Escolar with Caramelized Onions, Wild Rice, Celery Root & Spaghetti Squash*

*Parrotfish with Fennel, Brussels Sprouts, Black Trumpet Mushrooms  
& Lentil Vinaigrette*

*Wild Sea Bass with Mediterranean Vegetables, Cannellini Beans & Lemon Essence*

*Noodle Timbale with Olive Oil Poached Tomatoes, Salsify, Basil & Red Wine Essence*

*Steamed & Spit Roasted Duck with Spiced Carrots, Parsnips & Tangerine-Merlot Reduction*

*Sinaloa Pork Loin with Morel Mushrooms, Caramelized Pearl Onions, Leek Confit & Roasted  
Garlic-Potato Flan*

*Grilled Beef Tenderloin with Chipotle Roasted Organic Beets, Cauliflower & Potato Tarte*