

A P P E T I Z E R S



MÉLANGE OF TROPICAL FRUIT
cilantro balsamic maple reduction



*** SHRIMP COCKTAIL**
brandy cocktail sauce

*** TARTE TATIN WITH FOIE GRAS**
merlot reduction

SOUPS AND SALAD



CREAM OF FOUR-MUSHROOMS

oyster, shiitake, button and enoki mushrooms

THAI CHICKEN AND FORBIDDEN RICE SOUP

mint, kaffir lime, cilantro



CHILLED INDIAN LASSI SOUP

banana, yogurt, sour cream, honey, cinnamon



VEGETARIAN



GLUTEN FREE



VEGAN

ENTRÉES



THREE CHEESE TORTELLINI

sundried tomato, spinach, garlic, olive oil

CHICKEN, MANGO AND AVOCADO SALAD

lime juice, walnut oil vinaigrette, toasted walnuts



ALASKAN KING CRAB LEGS

fish broth, vegetable julienne, drawn butter, boiled new potatoes

* FILET MIGNON WITH LOBSTER RAVIOLI

parsley potatoes, Mediterranean vegetables, ribbon squash, bell pepper

* ROASTED RACK OF LAMB

asparagus, carrot confit, harissa sauce, crispy sage, mint rice pilaf

* SEARED DUCK BREAST WITH APRICOT

chocolate peppercorn vinaigrette, pancetta cabbage, Savoyard potato



BLACK BELUGA LENTIL STUFFED SWEET POTATOES

corn, chipotle peppers, guacamole, thyme, garlic, cumin

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

DESSERTS

DOUBLE CHOCOLATE CHEESECAKE
white chocolate sauce

COCONUT AND LIME SOUFFLÉ
vanilla-ginger sauce

CARROT CAKE
raisins, nuts, cream cheese icing

LINZER TORTE NO SUGAR ADDED
hazelnut pastry shell, raspberry jam, pastry lattice veil