



# CHEF PETR'S FAREWELL DINNER

## *Recommended Wines*

### WHITE

VILLA MARIA SAUVIGNON BLANC,  
NEW ZEALAND

buttered toast, stewed lemons, popcorn with a rich full body  
49, 12.25

### RED

HEDGES RED MOUNTAIN THREE VINEYARDS,  
WASHINGTON ESTATE

soft fruit flavors with subtle hints of oak - 74

CASA LAPOSTOLLE, BERNET SAUVIGNON, CHILE  
burst with casis, black fruit, warm spices and hint of mint - 9.75

## *Appetizers*

🌱 PAPAYA WITH A RAINBOW OF FRUIT  
melon, banana liqueur, coconut shavings

🌱🌾 MILLE-FEUILLE OF RED BEETS  
layered with goat cheese and drizzled with a citrus-herb splash

FOIE GRAS AND RHUBARB CHUTNEY  
pecan brioche loaf

LOBSTER CALYPSO DIP  
spinach, hot mustard-based calypso sauce and nacho chips

## *Soups & Salad*

🌱 CREAMY CARROT SOUP  
roasted garlic, ginger, nutmeg

🌱🌾 FILIPINO STYLE TINOLANG MANOK  
(CHICKEN SOUP WITH CHAYOTE)  
ginger, garlic, spinach

🌱 CHILLED WATERMELON GAZPACHO  
lemon sorbet, mint leaves

🌱 GREEN BEANS SALAD WITH FIG  
heart of romaine, walnut-truffle vinaigrette

## *Entrées*

### **SPAGHETTI BOLOGNESE**

red wine enhanced meat sauce, grated parmesan cheese

### **SEARED BEEF TATAKI SALAD \***

lime-cilantro-garlic flank steak, avocado, tomato, mixed greens, wasabi vinaigrette

### **HALIBUT FISH AND CHIPS \***

steak fries, sauce tartar, malt vinegar

### **FILET OF BEEF WELLINGTON \***

Madeira sauce, duchess potatoes, asparagus, sugar snap peas, carrots

### **OLD VIENNA STYLE WIENER SCHNITZEL**

warm fingerling potato salad, cranberry sauce, lemon, fried parsley

### **DUCK CONFIT WITH BRAISED LENTILS**

carrots, celery, white wine, orange segments, mix greens, Cointreau liqueur, roasted butternut squash

### **POTATO GOULASH**

vegan version of Hungarian classic goulash, brown bread

## *Desserts*

### **VIENNESE APPLE STRUDEL**

cinnamon-scented apples, rum soaked raisins, walnuts, strudel dough, vanilla sauce, vanilla ice cream

### **NEW YORK STYLE CHEESECAKE**

strawberry compote

### **CALYPSO ESPRESSO TORTE**

spiced rum caramel sauce

### **CRÈME BRÛLÉE**

Grand Marnier-scented custard, caramelized sugar

### **RUM CAKE** NO SUGAR ADDED

vanilla sauce

*\* 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.*