

Chef's Tasting Menu #1

First Course

Arugula & endive salad with crispy brussel sprouts,
pomegranate, ricotta & lemon vinaigrette

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Second Course

Fava bean risotto with crispy sweat breads, leeks &
truffle

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Third Course

Grilled mahi with black olive spetzle & fennel scented
ratatouille

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Fourth Course

Cuban skirt steak with congri, avocado, tomato salad &
plantain chips

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Fifth Course

Asian pear soufflé with Jack Daniels caramel sauce
& whip cream



Chef's Tasting Menu #2

First Course

Wild grain salad with arugula, pomegranate, apple & ricotta

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Second Course

Pan seared halibut with butternut squash purée, pickled fennel & French bean salad with garlic chips & oven dried tomatoes

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Third Course

Herb gnocchi with wild mushroom ragu, garlic foam, & gaufrette potato chip

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Fourth Course

Grilled prime rib eye with celery root puree, poached quail egg, glazed pearl onions

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Fifth Course

Cinnamon soufflé with chantilly cream & chocolate sauce



Chef's Tasting Menu #3

First Course

Stuffed Quail, wild mushrooms, brioche, Maui onion & Fuji apple

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Second Course

Wild Boar chop, peppered apricots, spinach & English pea flan

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Third Course

Crusted Prime Fillet with bone marrow, roasted garlic, plantains with potato aligo & rapinni

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Fourth Course

Three cheeses- truffle honey, candied pecans & black pepper bread stick

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Fifth Course

Jack Daniel's scented chocolate empanadas with vanilla bean ice cream & cinnamon sugar

Chef's Tasting Menu #4

First Course

Squash blossom salad, butter lettuce, burrata cheese and
Marconi almonds

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Second Course

Chard and butter poached lobster with celery root puree
and arugula and Spanish piquillo pepper salad

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Third Course

Grilled airline chicken breast w/ Heirloom hash- carrots,
potatoes, and onions

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Fourth Course

Lamb rack, fava bean purée, wild mushrooms, mint mojo

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Fifth Course

Fresh berries roulade with Chantilly cream

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