

# APPETIZERS

## BOUQUET OF GARDEN GREENS

*roasted and shaved vegetable crudité, vidalia onion dressing*

## AEGEAN SEA CEVICHE\*

*leche de tigre, mango, celery, coriander sorbet*

## BAZAAR BOWL

*chilled labneh yogurt, beets, cucumber, almond, homemade naan bread*

## SHEEP'S MILK GNOCCHI

*speck ham, sage butter, smoked pecorino cheese*

## MULLIGATAWNY SOUP

*coriander, coconut, dhana dahl*

## TRUFFLED HUITLACOCHÉ RISOTTO

*hen of the wood mushrooms, pea tendrils, mascarpone*

## JUMBO LUMP CRAB CAKE

*creamy chipotle, piquillo, cucumber, dill*

## PAN ROASTED CARABINERO SHRIMP

*melted peppers, chorizo, garlic, lemon, olive oil*

## TANDOORI STYLE BEEF

*shredded vegetables, creamy polenta, hot tomato spice marinade*

## REUBEN RACLETTE

*homemade pickles, marble potatoes, rye, dijon mustard, raclette cheese*

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## FRESH RED SNAPPER

*shredded vegetables, edamame, coconut, curry, coriander*

## NOVA SCOTIA LOBSTER CASSEROLE

*glazed leeks, neuske bacon, sweet corn, marble potatoes*

## BRANZINO IN CRISPY BREAD

*prepared in an exotic manner with tamarind, sesame, bok choy*

## ATLANTIC SALMON\*

*apple, asparagus, croissant, pistachio, port wine jus*

## SLOW COOKED CORVINA

*sun drenched vegetables, lemon, olive oil, sea salt*

## FREE RANGE LAMB LOIN\*

*dijon herb crust, apple, turnips, salsify, croissant, lamb roasting jus*

## FILET MIGNON AND MINI SHORT RIB WELLINGTON\*

*mashed potatoes, vegetables, mushrooms, bordelaise*

## TOMATO COULIS

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

## OVEN ROASTED CHICKEN

*duck fat potatoes, mushrooms, daikon leaves, fennel salad,  
pickled mustard, chicken apricot roasting jus*

\*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 20% specialty dining service charge will be automatically added to your check.