

TASTING MENU

1

A BOUQUET OF GARDEN GREENS

roasted and shaved vegetable crudité, vidalia onion dressing

OR

BAZAAR BOWL

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

2

AEGEAN SEA CEVICHE*

leche de tigre, mango, celery, coriander sorbet

OR

MULLIGATAWNY SOUP

coriander, coconut, dhana dahl

3

TRUFFLED HUITLACOCHE RISOTTO

hen of the wood mushrooms, pea tendrils, mascarpone

OR

SHEEP'S MILK GNOCCHI

speck ham, sage butter, smoked pecorino cheese

4

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PAN ROASTED CARABINERO SHRIMP

melted peppers, chorizo, garlic, lemon, olive oil

OR

JUMBO LUMP CRAB CAKE

creamy chipotle, piquillo, cucumber, dill

5

BRANZINO IN CRISPY BREAD

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

OR

NOVA SCOTIA LOBSTER CASSEROLE

glazed leeks, neuske bacon, sweet corn, marble potatoes

6

FILET MIGNON AND MINI SHORT RIB WELLINGTON*

mashed potatoes, vegetables, mushrooms, bordelaise

OR

OVEN ROASTED CHICKEN

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

7

TASTING OF 3 DESSERTS

meyer lemon tart • butterscotch creme brulee • azteca chocolate pie

*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.