

# 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

## 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.