

STARTERS;

- Mini crab cakes, cajun rémoulade
- Smoked salmon verrine, avocado and mascarpone mousse, dill, and lemon.
- Cherry tomato, garlic confit, marinated red pepper Bruschetta and basil leaves
- Chicken tinga taquito: Crispy mini taquito with shredded chipotle chicken, guacamole and tomato salsa
- Tzatziki and smoked salmon blinis
- Elote bites- grilled corn with cotija cheese, lime, crema and smoked paprika
- Fois gras, fig compote and brioche crostini
- Goat cheese, cumin seeds and honey Crostinis
- Homemade Pâte with french cornichons, pickled red onions and toasted baguette
- Lobster Medallion, vanilla beurre blanc: Poached lobster with vanilla sauce
- Mimosa egg (devils egg) with crispy pancetta
- Mini Quiche lorraine
- Tuna tostada, avocado mousse, spicy mayo and crispy corn tostada
- Olive tapenade crostini
- Oyster, Yuzu and caviar.
- Prosciutto and melon skewers
- Scallop carpaccio, passion fruit and lime zest
- Spanish tortilla and italian prosciutto
- Spicy tuna tartare, cucumber, avocado, sesame and crispy onions
- stuffed mushrooms, apple cider vinegar, caramelized onions, parmesan and ricotta cheese
- Guacamole & totopos; classique guac with lime, cilantro, jalapeno, served with homemade tortilla chips

First course;

- Tuna tataki, sesame crusted and spicy, soy mayonnaise.
- Wagyu Beef tartare with traditional seasoning.
- Grilled peach & arugula salade, pecans, citrus and honey vinaigrette.
- Beef carpaccio, pesto, olive and parmesan cheese
- Burrata, cherry tomatoes, arugula, crispy bacon and raspberry balsamic reduction.
- Cesar salade, homemade ceasar dressing, grilled marinated chicken, crispy bacon, tomato, parmesan, and garlic croutons.
- Chicken Cordon bleu; roasted ham, swiss gruyere, panko coated chicken and cheese sauce
- French onion tart with greek salade: feta tomatoes olive and cucumber with honey balsamic vinaigrette
- Quiche lorraine served with fresh salade
- Quinoa salade: Feta cheese, cucumber, tomatoes, mozzarella, avocado, fresh herbs and mustard and olive oil vinaigrette
- Salade niçoise; Bell pepper and tomato confit, egg, tuna and olive quenelle.
- Salmon and avocado Tartar, cucumber, fresh dill, yuzu and olive oil dressing served with toasted brioche
- Salmon Gravlax, with sweet mustard and dill sauce, light lemon zest served on blinis

- Shrimp aguachile verde; shrimp cured in lime, cilantro cucumber, serrano and chile
- slow cooked pork tacos, soft tortilla served with fresh guacamole, light cream, pickled onions cilantro lime and tomatoes.
- Taboule: couscous salade, tomatoes, cucumber, raisins, olive oil, persil mint and red onions
- Veloute of mushrooms with black truffle & hazelnut cream
- French onion soup, gratinee with gruyere.

MAIN COURSE

- Wild mushroom risotto, truffle oil and shaved parmesan
- Aged beef filet, Honey glazed carrots, roasted potato puree with your choice of 3 sauces; Roquefort, mushroom or pepper sauce
- Filet mignon, sous vide and pan seared served with Gratin dauphinois, asparagus and beef jus
- Beef tenderloin rossini, fois gras truffes jus and pomme purée.
- Blackened Halibut filet, citrus beurre blanc, sweet corn puree, charred Baby zucchini herbe oil and lemon zest
- Braised short ribs, red wine jus, twice cooked potatoes and vegetable wok
- Cajun butter grilled chicken thighs, Roasted seasonal vegetables, served with dirty rice creole style
- Cajun shrimp pasta, garlic chili and parmesan
- Carne asada with chimichurri and grilled vegetables; Marinated flank steak served with mexican spiced veggies
- Chicken basquaise and pilaf rice
- Chicken cordon bleu, roasted ham swiss gruyeres panko coated chicken. Served with pomme dauphinois
- Chilean sea bass, champagne beurre blanc served with cauliflower puree and green beans almondine
- Traditional couscous.
- Fresh pasta with creamy smoked salmon dill and leak sauce
- Halibut filet, coconut curry and lime sauce and vegetable wok
- Herb crusted lamb chop, sweet potato puree and ratatouille
- Marinated flank steak, roasted eggplant tahini and side salade
- Canard a l'orange: duck filet served with orange reduction sauce and butternut puree
- Seafood risotto, bronzino filet herb and citrus olive oil
- Surf and turf: Filet mignon sous vide and pan seared with jus , Poached lobster tail with beurre de maître served with mushroom and potato sautee

DESSERTS;

- Cheese and fruit Board: premium cheese selections with french baguette
- Apple crumble and homemade sorbet
- Chocolate mousse cake
- Chocolate Tiramisu
- Coffee Tiramisu
- Crêpes suzette: crêpe with orange caramel, flambée with grand marnier.

- Dark chocolate fondant with tonka bean ice cream
- exotic fruit pavlova with passion fruit and mango
- Caramel Flan
- Lemon tarte and meringue
- Lime and tequila cheesecake; Creamy cheese cake with citrus kick
- Pain perdu served with salty butter caramel
- pineapple carpaccio, Yuzu juice and vanilla syrup
- Raspberry millefeuille with diplomat cream
- Apple Tarte tatin caramel and chantilly,
- Traditional chocolate mousse, toasted nuts and raspberry coulis
- Vanilla bean crème brûlée and fruit
- Strawberry Tarte, chantilly and fresh mint