

SAVOR THE SUMMIT



Menu

SUMMER SALAD

Cherry tomatoes, feta, pomegranate, coastal Mediterranean spices, with arugula and pomegranate vinaigrette

MEDITERRANEAN STYLE TUNA TARTAR

Yellowfish tuna, mix of eastern Mediterranean spices, kalamata olives, capers, peppers, cucumber and zesty quinoa

GRILLED OCTOPUS

Greek octopus, raspberry chili aioli, arugula and cranberry mint chutney

CHILEAN SEA BASS

Mediterranean style couscous, house blend of Adriatic coast spices, lemon herb soubise

DUCK BREAST

Seared duck breast, creamy spring risotto, sherry wine reduction

CREPES

Crepes, chocolate hazelnut, berries, fruit coulis

Karoo

\$250 per person



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Wine pairing

SUMMER SALAD – COVENANT BLUE C, VIOGNIER (ISRAEL)

TUNA TARTARE – DAOU, ROSE (PASO ROBLES, CA)

GRILLED OCTOPUS – ANDREW MURRAY, WHITE BLEND (SANTA BARBARA, CA)

CHILEAN SEA BASS – SONOMA CUTRER, CHARDONNAY (RUSSIAN RIVER, CA)

DUCK BREAST – LARCHAGO RESERVA, TEMPRANILLO (RIOJA, SPAIN)

CREPES – PESSIMIST BY DAOU, RED BLEND (PASO ROBLES, CA)

Kahoa

\$65 per person

