



CULINARY ARTISTS AT WORK

Silver Tasting Menu - \$65 per person

“Ascending Aperitif”

Crushed Ruby Red Mini Mimosa with Preserved Lemon Twist

“Amuse Bouche”

Balsamic Braised Fig, Humboldt Fog Chevre, Mint Chiffonade

“Our d’Ouvre”

Prosciutto Wrapped Sea Scallop with Satsuma-Saffron Marmalade, Dried Apricot

“Crostini”

Chipotle Tri-tip Nacho with Baja Guacamole, Tomatillo Pico de Gallo

“Chopstick”

Chinese Five-Spiced Thresher Shark, Pickled Kumquat, Dried Plum

“Tic-Tac-Tapa”

Curried Blue Potato Empanada with Tamarind-Cumin Glaze

“Hot Shot”

French Fennel n’ Onion Soup with Aged Fontina, Pumpernickel Crouton

“Fritto Misto”

Veal Albondiga, Mexican Oregano, Canela, Smoked Papaya Sauce

“Intermezzo”

Candied Ginger-Bosc Pear Sorbet

“Dim Spin”

Fresh Water Prawn Shu-sticker with Galanga, Cilantro, Tahini-Soy Sauce

“Suki Sushi”

Sake Cured Salmon Futo Maki, Inverted Spicy Tuna Roll, Edamame Cake

“Party Fowl”

Free Range Curried Chicken Salad in Phyllo Basket, Kafir Lime Essence

“Are You Game?”

Smoked Pheasant Winter Roll with Hazelnut, Candied Cherry Tomato, Opal Basil

“Piece de Resistance”

Garam Masala Pork Roulade with Zinfandel Bing Cherry, Smashed Sunchoke

“Fromage e Fruite”

Chef Scotty’s Pairing of Artisan Cheeses and Organic Fruits

“Sweet Sixteen”

Caramelized Quince n’ Huckleberry Breadpudding, Frangelico Chantilly Cream

“Departing Digestif”

Warm Plum Wine Sip with Tangerine-Cardamom Fortune Cookie



CULINARY ARTISTS AT WORK

Gold Tasting Menu - \$80 per person

“Ascending Aperitif”

Chirita with Patron, Grand Marnier, Serrano Shaved Ice

“Amuse Bouche”

Crème Puff with Maine Lobster-Saffron Mousseline, Osetra Caviar

“Our d’ Ouerve”

Pekitoe Crab Stuffed Baby Artichoke, Oil Cured Olives, Cilantro Pesto

“Crostiti”

Garam Masala Pork Medallion, Mango Salsa, Key Lime Crème Fraiche

“Chopstick”

Ancho-Passionfruit Barbecued Fresh Water Prawn, Pickled Mango

“Tic-Tac-Tapa”

Smoked Tamalito de Conejo with Currant, Oaxacan Mole Poblano

“Hot Shot”

Hot n’ Soursop Shrimp Broth, Lemongrass, Thai Basil Chiffonade

“Frito Misto”

Spicy Sun-dried Tomato-Toro Roll with Opal Basil, Vidalia Onion, Creole Aioli

“Intermezzo”

Tamarind-Organic Apple Cider Sorbet

“Dim Spin”

Osso Bucco Adobo with Asian Inspired Demi-glace in Steamed Moonbun

“Suki Sushi”

Oh’ Toro Titaki, Unagi with Bok Choy Kim Chee, Coho Salmon in Lotus Leaf

“Party Fowl”

Seared Rare Muscovy Duck Tartare, Shaved Fennel, Citrus Zest, Heart of Palm

“Are You Game?”

Cacao n’ Kona Coffee Crusted Racklette of Lamb

“Piece de Resistance”

Sansho-Miso Braised Beef Spareribs, Ginger Confit, Pea Shoot, Udon Noodle

“Fromage e Fruite”

Chef Scotty’s Pairing of Artisan Cheeses and Organic Fruits

“Sweet Sixteen”

Caramelized Crabapple n’ Amaretti Tartlet with Pumpkin Seed Praline Crust

“Departing Digestif”

Warm Frangelico Sip with Almond-Orange Blossom Fortune Cookie



CULINARY ARTISTS AT WORK

Platinum Tasting Menu - \$95 per person

“Ascending Aperitif”

Pear Grappini with Pear Eau de Vie, Bosc Pear Granite

“Amuse Bouche”

Korean Barbecued Kumamoto wrapped in Pancetta

“Our d’Ouverve”

Escargot Stuffed Crimini Cap with Foie Gras Compound Butter

“Crostini”

Truffled Chateau Briand, Fava Bean-Fennel Tapenade, Smoked Tomato Salsa

“Chopstick”

Maine Lobster Tempura with Chimayo Aioli, Shiso Chiffonade

“Tic-Tac-Tapa”

Wild Chanterelle Pupusa, Huitelacoche, Tasso, Wilted Ramp

“Hot Shot”

Creole Crawfish n’ Saffron Bisque with Trinity Brunoise

“Frito Misto”

Fried Sweetbreads with Blackberry Gastrique, Micro Arugala, Crispy Shallot

“Intermezzo”

Satsuma Tangerine n’ Basil Granite

“Dim Spin”

Peking Duck Confit in Scallion Pancake with Pasilla-Plum Sauce

“Suki Sushi”

Green Tea Smoked Escolar, Dashi-Mace Seared Opah, Hamachi Carpaccio

“Party Fowl”

Quail n’ Pomegranate Shu-sticker with Winter Savory, Water Chestnut

“Are You Game?”

Buckwheat Waffle with Poached Quail Egg, Bearnaise, Duck Prosciutto

“Piece de Resistance”

Lobster Champagne Risotto with Osetra Caviar, Chive, Crème Fraiche,

“Fromage e Fruite”

Chef Scotty’s Pairing of Artisan Cheeses and Organic Fruits

“Sweet Sixteen”

Peaches n’ Sourcream Cheesecake with Candied Cayenne-Pecan Crust

“Departing Digestif”

Warm Unfiltered Sake-Midori Sip with Honeydew Fortune Cookie