

Dinner Reception

Appetizers

Caprese House dried Roma Tomato, Ricotta Mousse, Oil cured Olive Tapenade, Basil

Diego Chipotle braised Estancia Beef Short Ribs with Koral Farms Avocado Gelato

Moonbird Kashmiri Chicken Phyllo Basket with Toasted Pistachio

Hummiso 22-spiced Hummus in Butter Lettuce Cup with Micro Sprout & Radish

The Menu

1st Course

Le Caribe Salad Napa Cabbage, Mint, Cilantro, Red Bell Pepper, Mango Baton, Candied Ginger-Key Lime Dressing, Tahini-Soy Sauce

Intermezzo

Seasonal Sorbet

Entrée

(Guests choice of one entree)

Banana Papillote Local Halibut with Thai Basil-Coconut Cream Sauce, Scarlet Plum Coulis & Refried Burmese Red Rice

Estancia Grass-fed Filet with Kona Coffee-Cocoa Rub, Stone smoked Porter Reduction, Mascarpone-Vanilla Bean Gratin, Nasturtium Floret

Porcini Pillow House Ricotta Pasta Pillow with Porcini Browned Butter, Wild Rocket, Oil Cured Olive & Sun-dried Tomato *(vegetarian option)*

Dessert Duet

Bouquet & Bowtie Lavender, Rosehip & Orange Blossom infused Crème Brulee & Scharffenberger Chocolate-Pasilla Chile Torte with Roasted Pistachio Gelato

