



HORS D'OEUVRES

CHOCOLATE SMOKED SCALLOP
crispy bacon

SOUS VIDE CHICKEN LOLLIPOPS
mustard greens, roasted peppers and provolone

SMOKED SALMON NAPOLEON
salmon roe, crème fraîche & cucumber

POTATO PUMPKIN PANCAKES
spiced apple sauce

SPICY AHI TUNA
plantain chip and wasabi cream

BRAISED OXTAIL TOSTONE
rioja wine braised oxtail with oaxacan mole

PANCETTA-FIG TRUFFLE
port wine and candied orange zest

BUTTERNUT SOUP BOWL
chestnut profiterole and cranberry

MEDITERRANEAN TOFU
spiced fruit chutney

PARSNIP AND MUSHROOM TART
kosher salt and chives

SALSIFY AND PROSCIUTTO WRAP
winter asparagus in puff pastry

BISTRO

MASHED POTATO BAR
caramelized onion, sauté mushrooms, chives and selection of cheeses

BLUE CHEESE KETTLE CHIPS
crispy bacon, roasted pepper and green onion

BREADED CAULIFLOWER BITES
oregano-curry dipping sauce

TUSCAN NACHOS
parmesan crisps with sun dried tomato cream

ENTREES

BACON WRAPPED FILET MIGNON
smoky bourbon cream sauce

BEEF AND BATATA STEW
sweet plantains and tempranillo wine

PANKO CRUSTED PORK MEDALLIONS
apple-quince marmalade

CHICKEN COQ AU VIN
red wine braised bone in chicken

TAMARIND-ORANGE GLAZED DUCK BREAST
crispy julienne duck skin

PAN SEARED CHILEAN SEA BASS
garlic confit and tomato broth with confetti of radicchio and green onion

GRILLED ATLANTIC SALMON STEAK
sweet thai chili and pistachio butter

PASTA

WILD MUSHROOM LASAGNA
shiitake, cremini and oyster mushroom with mushroom béchamel and truffle oil

HICKORY SMOKED PENNE
sweet sausage, spinach, shaved fontina and pinot grigio

SEASONAL VEGETABLE FARFALLE
san marzano tomato ragu

SEAFOOD FETTUCCINI
shrimp, scallop and lobster in vanilla-saffron sauce

SIDES

SAUTÉ HARICOT VERT
slow roasted fennel, radicchio and shallot infused oil

BUCKWHEAT SPAETZLE
dried cranberries, sweet corn, chives and walnut oil

HERB AND DIJON CRUSTED BROCCOLI
cauliflower, crispy onion, parmesan and sage

DESSERT

ASSORTED CHOCOLATE TRUFFLES • BANANAS FOSTER BREAD PUDDING • TRIPLE CHOCOLATE FONDUE

WINTER MENU