

Dinner Menu

Global Cuisine

Appetizers

Home-Fried Potato Chips
Sage-Rosemary Sea Salt

Long Tossed Caesar Salad
Cracked Pepper Parmesan Dressing

Rocket & Heirloom Tomato Salad
Avocado, Abbaye de Bel'loc, Sweet Onion, Citronade

Apple, Walnut, Endive, Watercress Salad
Honey-Jerez Sherry Vinaigrette

Pumpkin Ravioli and Toasted Hazelnut
Goat Cheese Crumbles, Burnt Sage-Butter

Hong Kong Style Salt and Pepper Shrimp

Greek Octopus Salad, Oregano-Basil Dressing

Tiradito of Kampachi and Day Boat Scallop
Avocado, Coconut-Lime Juice, Aji Oil

Ahi Tartare
Classic Condiments, Melba Toast

Vietnamese Lobster Spring Rolls
Lettuce Wrap, Fresh Asian Herb Salad
Sweet Chili-Lime Sauce

Lebanese Lamb Kibbeh, Hummus and a Taste of Fattoush

Tandoori Style Chicken Skewers
Chaat Masala Spiced Okra and Tomato Salad
Mint-Cucumber Raita



Main Courses

Sautéed Jumbo Shrimp and Crab Linguine
English Peas, Lemon Cream

Hawaiian Style Steamed Barramundi
Ginger-Shitake Mushrooms, Cilantro, Green Onion, Shoyu

Fresh Ling Cod "Banana Curry"
Chili-Garlic Fried Rice, Chinese Broccoli
Mango Chutney and Condiments

Crisp Alaskan Halibut Piccata
Sautéed Pea Shoots, Cured Tomato Risotto

Clay Pot Monkfish
Baked Polenta, Country Eggplant-Tomato Stew

Moroccan Chicken Tagine
Almond Cous Cous, Garbanzo
Preserved Lemon & Green Olive Sauce

Roast Berkshire Pork Loin
Cream Corn Mac N' Cheese, Romano Beans, Cipollini Jus
Frisee Salad, Apple-Mustard Dressing

Onion Dusted Lamb Sirloin
Bleu Cheese Gnocchi, Rapini, Tomato Basil-Olive Jus

Pan-Seared Beef Tenderloin & Lobster Ravioli
Creamed Spinach, Wild Mushroom Ragout, Chervil Butter

Grilled Prime Rib-Eye Steak & "Truffle Fries"
Asparagus, Green Peppercorn Sauce

Braised Prime Short Ribs
Leek and Onion Parisian Potatoes, Mirepoix Garnish