Chef David Taylor Plated Options

FRENCH  
**STARTER**Spring mix salad // Lettuce, cherry tomatoes, beet chips, carrots, strawberry vinaigrette dressing  
French onion soup // caramelized onions, demi glace, herbs de Provence, country bread, gruyere cheese  
Fondue // Gruyere, Emmental and Raclette melted cheese, Sauvignon Blanc, baguettes  
Ratatouille // eggplant, zucchini, squash, tomato, basil  
  
**FIRST COURSE**Coquilles Saint-Jacques // sautéed scallops, gruyere cheese béchamel, panko  
Duck Confit // sous vide, herbes de Provence, orange reduction  
Escargots // Helix snails, garlic butter. lemon, tarragon, parsley, French baguette  
Crepe // chicken, champignons, béchamel, grated gruyere cheese  
Foie Gras // bruschetta, seared foie gras, caramelized pear, grape confiture, Roquefort  
  
**MAIN COURSE**Chateaubriand // sous vide, prime tenderloin, au jus, duxelles de champignons, soufflé au gratin  
Mignon Au Poivre // pepper crusted tenderloin, petite potatoes, green peppercorn cream sauce  
Beef Bourguignon // black angus ribeye, Burgundy, rainbow carrots, tipsy onions, baby bella, French Baguette  
Scallops Provençal // Sauvignon Blanc, black garlic butter, mint, green pea puree, white truffle  
Gordon Blue // glazed ham, gruyere cheese, chicken breast, dauphinoise au gratin  
Lobster Thermidor // whole, garlic butter, béchamel, Cognac, grated cheese  
  
**DESSERT**Crème Brulé // vanille, flambé, Cognac VSOP  
Poires Pochées // crème de cassis, vanilla, cinnamon, vanilla sorbet  
Crepe Suzette // sweet French crepe, orange zest, Grand Marnier, orange sorbet

MEXICAN  
**STARTERS**  
Esquite callejero // grilled corn, epazote, mayo, cotija cheese, tajin  
Guacamole // Hass avocados, lime, onions, fresh cilantro, organic blue corn tortilla chips  
Shot de taquito dorado // corn tortilla filled with chicken, pico de gallo and guacamole.  
Chile Relleno // beer batter Poblano pepper stuffed with asadero cheese.  
Mole Poblano // sweet plantain empanada, Oaxaca & Cotija cheese, Mole Poblano  
Sopa de tortilla // Chicken base tortilla soup, guajillo chiles, pickled onions, cilantro, microgreens  
  
**FIRST COURSE**Cochinita Pibil // Yucatan style pulled pork tacos, achiote, orange, mandarin, pickled onions, xnipec habanero, soft corn tortilla  
Tinga de pollo // Shredded chicken tacos, Mexican chorizo, caramelized onions, Flour tortilla  
Carne asada // black angus diced steak tacos, Chihuahua, onion, cilantro, lime, soft corn tortilla  
Ceviche de pescado // Florida grouper marinated in fresh limes, orange, onions, and cilantro.  
Sopa de tortilla // Chicken base tortilla soup, guajillo chiles, onions, cilantro, and crema  
  
**MAIN COURSE**Mole Oaxaqueño // Chicken thigh in red Oaxacan style mole sauce, cacao, chiles, spices, sesame seeds, Mexican crema  
Barbacoa de Borrego // barbacoa braised lamb meat, guajillo adobo, consome  
Chamorro Hidalguense // Slow cook roasted whole pork shank, epazote  
Alambre de res // Mexican style, black angus diced steak, grilled peppers, Oaxaca cheese  
  
DESSERT  
Soufflé // dark chocolate lava cake, Mexican cacao, sweet mole reduction  
Bread pudding // brioche, condensed milk, cajeta Mexicana, vanilla ice cream, fresh mint  
  
  
 

ITALIAN  
**ANTIPASTO**  
Caprese // Heirloom tomato, mozzarella, fresh basil, balsamic reduction  
Bruschetta // di ricotta, cherry tomatoes, fresh basil, balsamic reduction  
Cheese board // Cheddar & Fontina, Genoa & Prosciutto, assorted crackers, grapes, dried fruits, stuffed olives  
Italian Wedding Soup // mirepoix, baby spinach, Acini di pepe, beef meatball  
Salad // Iceberg lettuce, tomatoes, black olives, Italian dressing, croutons, grated Parmesan  
  
**PRIMI PIATTI**Arancini // Italian risotto croquette, beef ragu, golden crisp, puttanesca, Grana Padano  
Meatball // handmade, oven roasted, gorgonzola cream sauce, truffle oil  
Raviolis // ricotta & spinach, arrabbiata, Pecorino, basil reduction  
Bake Ziti // fresh pasta, bolognesa, mozzarella, Parmigiano Reggiano, fresh basil  
Scampi // Sauteed jumbo shrimp, Pinot Grigio, Butter Garlic, Italian parsley  
Pappardelle // Lamb ragu, Grana Padano, pesto, fresh burrata  
Risotto // Wild mushroom risotto, black garlic, shallots, Parmigiano Reggiano  
Zucchini Pasta // alla Nerano, evoo, black garlic salt, Parmigiano e Pecorino  
  
**MAIN COURSE**Piccata // Pan seared chicken breast, lemon zest sauce, spinach, artichokes, capers  
Marsala // pan seared chicken breast, Porcini, baby bella, dry marsala,  
Tenderloin // Center cut beef tenderloin, gorgonzola, black truffle oil  
Vongole // fresh mussels and clams in garlic wine sauce, shallots and cherry tomatoes over pasta  
Local Grouper // al papillote, kalamata, lemon, capers, broccolini souffle  
Capesante // pan seared sea scallops, risotto al nero di seppia  
  
**DESSERT**  
Cannolis // ricotta & mascarpone, vanilla beans, brandy, pistachio  
Tiramisu // Savoiardi dipped in coffee, Mascarpone, brandy, cocoa  
My Panna Cotta // sweet corn, coconut milk, strawberry pearls, mango reduction

MEDITERRANEAN  
**STARTER**Beet Hummus // chickpeas, tahini, beet, extra virgin olive oil and pita bread  
Greek Salad // mini cucumber, cherry tomatoes, kalamata, feta, fresh vinaigrette  
Mezze board // hummus, pita, grissini's, tzatziki, crudites, mix olives, apricots, crackers  
Patatas Bravas // roasted potatoes, salsa brava, sundried tomato, alioli  
Tortilla española // Spanish style omelet, caramelized onions, evoo, cage free eggs  
  
**FIRST COURSE**Octopus // grilled, paprika, fresh herbs, lemon vinaigrette, turmeric pearl couscous, baby spinach  
Baked brie // soft creamy baked brie, figs, caramelized pecans, crackers and waffle dippers  
Moussaka // Minced lamb, roasted eggplants, pine nuts, bechamel and pomodoro  
Puttanesca // fresh pasta, anchovies, garlic, kalamata, capers, basil reduction  
Morcilla // Spanish style blood sausage, paprika, microgreens  
  
**MAIN COURSE**Lamb Chops // pistachio crust, black garlic, turmeric pearl couscous, baby spinach  
Chicken // Greek lemon chicken thighs, roasted garlic, fresh oregano, potato medley  
Salmon // pan seared, lemon butter, tapenade, broccolini soufflé au gratin  
Paella // classic Spanish rice, squid, octopus, mussels, clams, shrimp and langostinos  
Scallops // pan seared, black garlic, Parmesan risotto, fresh dill, lemon infused  
  
**DESSERT**Flan // Spanish vanilla & caramel custard, wild berries  
  
 

ASIAN  
**STARTERS**Miso soup // miso, silken tofu, bamboo shoots, mushrooms, green onions  
Asian salad // lettuce, cabbage, carrots, tree nuts, edamame, and sesame dressing  
Dumplings // pan fried, minced wild mushrooms and shiitake dumplings, soy sauce.  
  
**FIRST COURSE**Tartare // Florida east coast yellowfin tuna, mandarin, sesame, avocado, micro greens  
Thai curry // Thai chicken or shrimp in red coconut curry, garlic, ginger, bell peppers and onions  
Peking Duck // apples, scallions, garlic, star anise, cassia cinnamon, au jus  
Chicken satay // Thai chicken skewers, coconut, peanut sauce and red curry paste  
Unagi Don // grilled eel fillets, mirin, scallion, sesame, edamame, kukuho rice  
  
**MAIN COURSE**Tikka Masala // Chicken, zucchini, eggplant, roasted tomatoes, garam masala curry, Basmati rice, naam  
Hibachi steak // black angus tenderloin, soy glaze, oyster mushrooms and Asian stir-fried rice  
Glazed salmon // Grilled salmon, garlic, ginger and miso glaze with stir fried rice and seasonal veggies.  
Pork ribs // slow braised baby back ribs, tangy teriyaki, sesame seeds, green onions over stir-fried rice  
  
**DESSERT**Souffle // warm chocolate, sweet matcha mochi ice cream, fresh mint