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