



OPTIONAL STARTER

NORTH AMERICAN STURGEON CAVIAR | 20.
Warm Melted Leeks, Frothed Crème Fraiche, Lacy Potato Cake
Served with Piper Heidsieck Brut Cuvee

FIRST COURSE

CUBAN BLACK BEAN SOUP
Crème Fraiche, Lime and Cilantro

RED WINE BRAISED BEEF SHORT RIB
Wild Forest Mushroom, Rainbow Swiss Chard

BABY SPINACH, ARUGULA AND ENDIVE SALAD
Dried Cranberries, Crumbled Blue Cheese, Shallot and Herb Vinaigrette

PAN SEARED DIVER SEA SCALLOPS
Celery Root Puree, Raspberry Gastric

ENTRÉE

HERB GRILLED FILLET MIGNON
Creamy Horseradish Whipped Potatoes, Baby Carrots, Haricot Verts, Pinot Noir Demi Glace

FRENCH CUT OF CHICKEN ROASTED WITH ORANGE
Yucca Mash, Roasted Carrots, Orange Chicken Jus

LEMON AND CHIVE GNOCCHI
Caramelized Red Onion, Leeks, Blue Cheese Béchamel

PAN SEARED RED SNAPPER
Saffron Rice with Scallops, Rock Shrimp, Peppers, Onions, Lemon Drizzle

DESSERT

THE JAZZ BEBOP TRILOGY
Tres Leches Cake with Tropical Fruit
Warm Chocolate Fondant Cake with Raspberry Sauce
Ginger Spoon Bread with Banana Fosters

OPTIONAL COURSE

CHEF'S SELECTION OF ARTISANAL CHEESES
8. as Dessert Replacement
12. as Add-On