



SOUPS

Beef Consommé

Chickpeas, Jalapeños Pepper and Fresh Cilantro

Corn Chowder

A Traditional American Recipe

Potatoes Cream

Organic Leeks and White Truffle Oil

APPETIZERS

Green Salad in Red Wine Infusion

Asian Pear, Gorgonzola Cheese and Walnuts

Alaska Salmon Carpaccio

Orange Juice, Olive Oil, Miso Paste, Dashi, Leeks, Arugula, Fresh Dill and Pepper

Beef Kebab or Chicken

Fresh Garbanzo Fritters "Falafel", Roasted Eggplant Puree "Babba Ganush", Burnt Red Peppers with Almond Sauce "Muhamara" and Yogurt "Tzatziki"

MAIN COURSE MEAT & POULTRY

Grilled T-Bone Steak

One Pound of Beef Perfectly Grilled, Baked Potato and Sour Cream Served with Sautéed Green Beans with Onions and Bacon

Fillet Mignon

Cabernet Sauvignon Sauce, Potato Gratin, Caramelized Carrots with Roasted Almonds and Beets Mousse

New Zealand Lamb Rack

Creole Mustard Crust and Mushroom Powder and Vegetables Medley

Baked Chicken Roulade with Blue Cheese

Tender Chicken Breast Baked to Perfection; Stuffed with Fresh Spinach; Served with Scalloped Potatoes

Soy and Ginger Honey Glazed Baby Back Pork Ribs

Rubbed with Harvest Vegetables and Fresh Fine Herbs Bouquet; Sautéed Baby Carrots and Sweet Potato Puree

“Sticky” Rice

Special Recipe of the House Cooked and Creole Style, Made with Chicken, Beef and Pork; with a touch of Fresh Cilantro

Chef’s Special of the Night

FISH & SEAFOOD

Fish Fillet of the Day with Chipotle-Butter Crust

Bread Crumbs, Spices and Finished With Fresh Seasonal Sautéed Vegetables

Grilled “Catch of the Day”

Flavored with Lemon Zest and Creole Style Seasoning; Served, Thai Wild Rice

Black Rice

Calamari Ink and Atlantic Squid served with Garlic Aioli

DESSERTS

New York Style Cheese Cake with Baileys and Chocolate

Served with Crème Anglais and Whiskey Cream

Flambé Red Fruits Sabayon

Triple Sec, Topped with Vanilla Ice Cream

Carrot Cake

Cream Cheese and Fresh Organic Carrot

Warm Apple Pudding

Served Vanilla Sauce

Chocolate Lava Cake with Vanilla Ice Cream

Soft Chocolate Cake with Ganache Filling and Vanilla Ice Cream on Top