

TAYLORED CUISINE

DINNER SELECTIONS

Prices listed are per person. Custom menus are also available.

Starters

Soups

Spring pea soup

Light tomato broth with a paysanne of vegetables

Duck in star anise broth

Roasted red bell pepper bisque

Salads

Dungeness crab salad with spring lettuce and avocado vinaigrette

Lobster, mango, and spinach salad

Tomato and mozzarella salad drizzled with basil infused olive oil

Grilled pineapple salad with jicama and red onion

Appetizers

Grilled shrimp on rosemary skewers

Marinated beef satay with spicy butter sauce

Peppered tuna on Napa cabbage slaw

Fresh ravioli stuffed with prosciutto, sundried tomatoes, basil, and mozzarella

Main Course

Entrées

Pan roasted duck breast with chipotle honey reduction, mashed sweet potatoes, and French green beans

Pomegranate marinated rack of lamb with creamy polenta, king oyster mushrooms, and broccolini

Apple soaked pork tenderloin with apple puree, mashed potatoes, and wilted spinach

Blackened sea bass with lemon butter sauce, baby roasted potatoes, and asparagus

Peppered filet mignon with a red wine demi glace, fresh basil risotto, and a roasted vegetable stack

Desserts

Lemon and lime cream tart

Oven roasted caramel bananas en papillote

Chocolate truffle cakes

Apple and walnut turnovers

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Pre-Fixe Menu Selections

A Taste of Italy

First Course

Red bell pepper and potato soup

Second Course

Tomato gratinee topped with parmesan cheese

Entrée

Veal Scaloppini topped with a morel demi
glace

Herb polenta cake

Sautéed arugula

Dessert

Poached pears with vanilla bean mascarpone
cheese

Authentic Mexican

First Course

Camarones al Carbon
(Tiger Shrimp with Two Salsas)

Second Course

Grilled pineapple with jicama salad

Entrée

Manchamanateles de Pato
(Roasted Duck with Spicy Fruit Sauce)

Red bean stew

Dessert

Vanilla Flan

Asian Infusion

First Course

Prawn and ginger dumpling

Second Course

Napa cabbage slaw

Entrée

Ahi Tuna

Steamed jasmine rice

Sesame grilled bok choy

Dessert

Strawberry waffle crisp with green tea ice
cream

Mediterranean

First Course

Tabbouleh salad with pita crisps

Second Course

Vegetable terrine

Entrée

Chile crusted lamb chops with cucumber
yogurt sauce

Spinach ricotta gnocchi

Spicy eggplant

Dessert

Chocolate baklava