



Wine pairing available upon request

3 Course \$70.00 | 5 Course \$78.00

Appetizers and Soup

Smoked Tomato Gazpacho

Spiced Zucchini Panna Cotta, Toasted Almonds,
Fried Leaks, Basil Oil

Homemade Charcuterie Platter

Variety of Chef's Signature Charcuterie,
Pickled Vegetables, Whole Grain Mustard

"She Crab" Soup

Red King Crab Meat, Creamy Crab Broth,
Cumin Glazed Carrots, Braised Celery

"Jalapeño Popper"

Roasted Jalapeño-Goat Cheese Croquette,
Tomato-Citrus Marmalade, Wild Arugula

BBQ Rubbed Veal Sweetbreads

Veracruz Style Ratatouille, Escarole,
Cucumber-Cayenne Tuille, Sherry Jus

Newman Farms Pulled Pork "Sandwich"

Pork Rillettes, Smoked Ham Hock Aspic,
Jack Daniels BBQ Sauce, Brioche "Texas Toast"

Papas Rellenas (Stuffed Potatoes)

Crawfish Stuffing, Andouille-Crawfish Cream,
Sour Orange-Onion Relish

Mahi Mahi Ceviche

Hearts of Palm-Carrot Slaw, Avocado,
Chipotle Ketchup, Yellow Corn Arepa

Main Courses

Scottish Salmon

Caribbean Pumpkin Puree, Braised Escarole,
Smoked Salmon Croquette, Cilantro Coulis

Ostrich Filet

Chili Rubbed, Sweet Corn-Fava Bean Succotash,
Parsnip Puree, Toasted Cumin Seed Jus

Shrimp and Grits

Laughing Bird Shrimp, Braised Greens Tamale,
"Enchilado" Tomato Coulis

Filet of Beef

Potato-Leek Puree, Oven Roasted Mushrooms,
Marinated Tomato, Smoked Onion Jus

Weathervane Scallops

Roasted Sweet Corn-Black Bean Salad,
Red Pepper Coulis, Citrus Jerk Butter

Newman Farm Pork Duo

Roasted Tenderloin, "Al Pastor" Crepe,
Caramelized Pineapple, Red Chili Jus

Atlantic Wreckfish

Adobo Marinated, Angry Fingerling Potatoes,
Eggplant Caviar, Chimichurri Sauce

Niman Ranch Lamb Loin

Lamb "Picadillo," Queso Fresco Grits Cake,
Black Eyed Peas, Stewed Okra, Tomato Jus

Alaskan Cod

Chick Peas, Spanish Chorizo, Serrano Ham,
Baby Turnips, Paprika Broth, Garlic Allioli

Neola Farms Beef Duo

Strip Loin, Cuban Style Braised Beef,
Fried Plantains, Malanga Puree, Paprika Sauce

Desserts

Frozen Banana Pudding

Chocolate Ganache, Toasted Meringue,
Crumbled Vanilla Wafers, Chocolate Rum Sauce

Chocolate Ice Box Cake

Pecan Pralines, Candied Orange Cream,
Raspberries, Jack Daniels Caramel

Crema Catalana

Spanish Crème Brulee, Smashed Blackberries,
Sweet Potato Beignets, Aged Sherry Syrup

Cuban "Breakfast"

Café Con Leche Semifreddo, Steamed Milk,
Guava and Cheese Turnover

Assorted Cheese Plate

Selection of Imported and Domestic Cheeses

Soufflé Du Jour

(Please Order With Your Entrée)

Assorted Ice Creams and Sorbets

All Ice Creams and Sorbets are Made In House Daily
Chocolate, Vanilla, Pistachio, Piña Colada, Margarita, Raspberry



Summer 2010

1st Course

Smoked Tomato Gazpacho

Spiced Zucchini Panna Cotta, Toasted Almonds,
Fried Leaks, Basil Oil
Craggy Range Sauvignon Blanc, New Zealand 2008

2nd Course

Papas Rellenas (Stuffed Potatoes)

Crawfish Stuffing, Andouille-Crawfish Cream,
Sour Orange-Onion Relish
Loredona Vionger, Lodi, California 2008

3rd Course

BBQ Rubbed Veal Sweetbreads

Veracruz Style Ratatouille, Escarole,
Cucumber-Cayenne Tuille, Sherry Jus
Lorca Fantasia Torrontes, Mendoza, Argentina 2008

Entremets

Margarita

4th Course

Atlantic Wreckfish

Adobo Marinated, Angry Fingerling Potatoes,
Eggplant Caviar, Chimichurri Sauce
William Fevre Champs Royaux Chablis, Burgundy, France 2008

5th Course

Neola Farms Beef Duo

Strip Loin, Cuban Style Braised Beef,
Fried Plantains, Malanga Puree, Paprika Sauce
Baby Blue Cabernet Sauvignon, Sonoma, California 2007

6th Course

Roaring Forties Blue Cheese

Tomato-Citrus Marmalade, Grains of Paradise,
Antigal Uno Malbec, Uco Valley, Argentina 2007

7th Course

Cuban "Breakfast"

Café Con Leche Semifreddo, Steamed Milk,
Guava and Cheese Turnover
Chapoutier Banyuls, France 2007

Assorted Mignardises

Tasting Menu \$90.00

Wine Pairing \$48.00

Per Table Only

Chef de Cuisine Reinaldo Alfonso
Executive Pastry Chef Konrad Spitzbart
Sommelier Krista McCracken