

## California & European Cuisine

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### **Freshly Picked**

Lamb's lettuce, shaved fennel,  
chioggia beets, pear, orange supreme,  
toasted hazelnuts and vinaigrette

### **Soupe a l'Oignon au Fromage**

Melted onion, leeks, dry sherry, beef broth, thyme  
Crouton and bruléed gruyere  
\*served in espresso cups

### **Neapolitan Style Pizza**

~Leek, fresh thyme and fingerling potato  
~Hot peppers, basil and mozzarella  
~Slab bacon, mushroom and green olive

### **Polpette di Melanzane**

Eggplant croquettes  
Mint, pine nuts and grated parmesan  
Fresh herb pesto

### **Arancini**

Fried Risotto Croquettes  
Saffron and peas

### **Buck Wheat Blinis**

Smoked salmon or trout, chives, cream fraîche  
American caviar

### **Dungeness Crab Cakes**

Cream fraiche, tarragon,  
fried capers and celery root

## **Tuna Crudo**

Italian style tuna sashimi  
Green olives, lemon, fennel,  
red onion, shaved celery, parsley and olive oil

## **Calamari**

Monterey squid with hot peppers,  
rosemary and lemon

## **Pork and Beef Polpette**

Italian style meatballs  
Crushed tomatoes, chili flakes and parmesan

## **La Tortilla Española**

Spanish style omelet with potatoes and onion  
Sofrito-smoked pepper relish  
\*served in one inch squares

## **Albóndigas al Jerez**

Spanish style meatballs  
Sauce romesco- Slow roast tomato, hazelnut,  
grilled bread, sherry and parsley

## **Ham and Potato Croquettes**

Yukon gold potatoes, Serrano ham and Manchego cheese  
Smoked paprika and lemon aioli

## **Beef Keftedakia with Tzatziki**

Greek style beef skewers  
Mint, garlic and Ouzo  
Dill, lemon, cucumber yogurt sauce

## Indian & North African Cuisine

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### **Pakora**

Homemade paneer cheese and seasonal vegetable fritter  
Achar Chutney - pickled chile, onion and fresh coriander

### **Lamb or Potato Samosa**

Fried Indian pastries  
Ginger, garlic, mustard seed and black cumin  
Cilantro chutney and Mint yogurt

### **Moroccan Bastilla**

Grilled chicken, saffron, ginger,  
cilantro, almonds and cinnamon  
Traditional bric dough

### **Lamb or Chicken Shish Kebabs**

Coriander, cumin and cardamom  
Yogurt dill sauce

## Latin American Cuisine

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### **Pupusas**

Stuffed El Salvadorian corn tortillas  
Fresh cheese, mushrooms, spinach, pickled slaw and salsa

### **Zucchini Potato Pancakes**

Jicama, lime, chili powder and cream fraiche

### **Tamales**

Vegetable, chicken or pork  
Pasilla chili, roast garlic, tomato and cream fraiche

## **Chili Rellenos**

Batter fried shishito peppers  
Fresh cheese and salsa

## **Peruvian Ceviche**

Rock shrimp, scallops, lime, shaved corn,  
aji amarillo pepper, orange, ginger, and fried quinoa

## **Baja Fish Tacos**

Handmade tortillas, cornmeal crusted snapper  
Purple cabbage, cilantro, cream fraiche, lime and avocado

## **Carne Asada Tacos**

Handmade tortillas, beef brisket, salsa fresca,  
grilled green onions, lime and avocado

## **Peruvian Chicken Empanada**

Grilled chicken, rocoto peppers, olives and chopped eggs

## **Asian Cuisine**

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### **Sizzling Crepes**

Vietnamese egg crepe with lettuce leaves  
Pork shoulder, shrimp and green onion  
Lime, rice vinegar, sherry, chilies and garlic

### **Vietnamese Shrimp Toast**

Shrimp mousse, cilantro, green onion and sesame  
Pan fried on country white bread

### **Vietnamese Spring Rolls**

Grilled shrimp, glass noodles, mint and chopped peanuts  
Nuoc Cham-Garlic, Thai chili, fish sauce, lime

## **Vietnamese Meatballs**

Ground pork, pickled vegetables, cucumber and chili sauce

## **Uni Shooter**

Fresh sea urchin, quail egg, tobiko, grated daikon, scallions  
Sake and ponzu

## **Oysters on the Half Shell**

Fresh grated horseradish, yuzu and scallions

## **Tempura**

Batter fried yam, green bean, mushroom, broccoli  
Dashi, Mirin, soy and brown sugar

## **Pork and Shrimp Gyoza**

Handmade pot stickers  
Fried garlic and green onions  
Gyoza dipping sauce

## **Vegetarian Maki Sushi Rolls**

Tamago (egg), pickled burdock, daikon  
Avocado, cucumber and shiso

## **Maki Sushi Rolls**

Tuna, crab or smoked eel  
Avocado, cucumber and shiso

## **Pad Thai**

Wok fried rice noodles, tofu, salted cabbage, dried shrimp,  
bean sprouts, chopped peanuts, green onion,  
palm sugar, tamarind and lime

## **Beef Negi Maki**

Beef tenderloin rolled with scallion and grilled asparagus  
Sweet soy glaze

## **Green Papaya Salad**

Tomato, Thai basil, long beans,  
tamarind, lime and peanuts  
\*option with pho style beef

## **Yakitori Chicken Skewers**

Sweet Mirin glazed chicken skewers

## **Thai Sate**

Pork shoulder or chicken,  
Galangal, chilies and lemongrass  
Roasted peanut sauce

## **Pork Shu Mai**

Steamed pork dumplings  
Rock shrimp, sesame, ginger and garlic  
Shu Mai sauce

## **Sweets**

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### **Dark Chocolate Mousse**

72% dark chocolate, salted caramel and butter cookies

### **Apple and Pear Croustade**

Seasonal fruit pies with almond custard

### **Cherry Clafoutis**

Baked custard with black cherries and almonds

### **Zeppole con Crema Zabaione**

Italian style ricotta donuts with  
Marsala custard cream

## **Churros Con Chocolate**

Spanish style donuts  
Dark chocolate cinnamon cream

## **Chocolate Spice Cake Roulade with Crème Anglaise**

Spiced cake rolled with cherry jam  
English custard sauce

## **Strawberry Short Cakes**

Buttermilk biscuits, local berries and cream fraiche

## **Cannoli**

Homemade cannoli shells  
Ricotta, pistachios, candied orange zest and chocolate chips

## **Tiramisu**

Espresso soaked Italian finger biscuits  
Mascarpone zabaglione, cocoa powder

## **Cupcakes**

Chocolate, vanilla, devils food  
Butter cream, extracts and decorations