

Dinner by chef Smail

TACOS

TIGER SHRIMP / SAFFRON AIOLI / AVOCADO RELISH
GRILLED CHIPOTLE CHICKEN / TOMATO SALSA
CILANTRO CREAM

KALE SALAD

MARINATED KALE / BROCCOLINI / MANCHEGO
GREEN GODDESS

BRAISE SHORT RIB ENCHILADA

WHITE CORN TORTILLA / SALSA VERDE

SIDES

CREAMED SWEET CORN / ROASTED POBLANO RICE /
HEIRLOOM BEANS

DESSERT

CHURROS / VANILLA GELATO

Menu by chef Smail

AMUSE

BACON WRAPPED MEDJOL DATE / BLUE CHEESE CREAM

LOLLIPOP LAMB CHOP / MINT PESTO

TIGER SHRIMP / SALSA VERDE

SALAD

ORANGE / ENDIVE / FRISE / FENNEL

PISTACHIO / RASPBERRY VINAIGRETTE

ENTREES

PRIME FILET / LEMON RISOTTO / GLAZED

ASPARAGUS / MUSHROOM RAGOUT

DESSERT

RASPBERRY CHEESE CAKE

VANILLA GELATO

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AMUSE

ROASTED LOBSTER / SAFFRON SAUCE
MOROCCAN CHICKEN / CHARMOULA
SEA SCALLOP / ROASTED PEPPER COULIS

SOUP

EXOTIC MUSHROOMS / TERRAGON BROTH

SALAD

ORANGE / ENDIVE / FRISE / APPLES / FENNEL
PISTACHIO / LEMON OIL

ENTREE

ROASTED CHILEAN SEA BASS / VEGETABLE
MADLEY / TOMATO CONCASSE

DESSERT

MINTED FRESH BERRIES / MEYER LEMON
SORBET

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TAPAS

BURRATA BRUSCHETTA

HEIRLOOM TOMATO / BASIL INFUSED BALSAMIC

ORGANIC CHICKEN PINCHO

CHERMOULA

WAGYU FILET PINCHO

MIZUNARA SHOYU GLAZE

WILD GREENS SALAD

FRISEE / PERSIAN CUCUMBER / SHAVED FENNEL

RADISH / FROMAGE BLANC / RASPBERRY

VINAIGRETTE

MOROCCAN MERO SEA BASS TAJINE

FINGERLING POTATO / ARTICHOKE HART / BABY

SPINACH / TOMATO OLIVE CONFIT

FLOURLESS WARM CHOCOLATE CAKE

VANILLA GELATO

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AMUSEE

ROASTED LOBSTER / SAFFRON CREAM
MOROCCAN CHICKEN PINCHO / CHARMOULA
LAMB CHOP PINCHO / MINT PESO

SALAD

CITRUS / FRISE / WILD GREENS
WATERMELON RADISH / LEMON VINAIGRETTE

ENTREE

EYE OF THE RIB-EYE

WILD MUSHROOMS RISOTTO / VEGETABLE
MEDLEY GREEN PEPPERCORN

OR

ALASKAN HALIBUT

VEGETABLE MEDLEY / CAPER BERRIES / BABY
SPINACH GOAT CHEESE CREAM

DESSERT

RASPBERRY CHOCOLATE CAKE / FRESH BERRIES