

Starters

Bacon Wrapped Dates

Warm dates with chorizo and hot honey.

Crab & Corn Cake

Black truffle, charred corn and gruyere cheese.

Caviar Service

Fresh chives, lemon crème fraiche with billini.

Crudité Garden

Chef's Choice raw vegetables with Green Goddess dressing.

Oyster Caprese

Tomato water, Stracciatella and basil oil.

Cobia Crudo

Salsa Verde, pineapple and orange supremes with wonton strips.

Yellowtail Tower

Fresh tuna, yuzu oil, ponzu, mango caviar and jalapeño.

Foie with Pistachio Cake

Seared foie gras, ginger gastrique and chopped pistachio.

Caprese

Slices of buffalo mozzarella, vine ripe tomatoes and fresh basil drizzled with olive oil and balsamic glaze.

Crispy Rice Tuna

Crispy rice, wasabi caviar and kimchi sauce.

Deviled Eggs

Trout condiment, chives and espelette pepper.

Rice Paper Shrimp Rolls

Grilled shrimp with Julienne carrots, cucumbers and bang bang sauce.

Burrata

Asian pear, pistachio crumble served with flax seed crackers.

Spicy Salmon or Tuna Croquettes

Sweet potato, spicy mayo, sweet chili sauce.

Beef Tartare

Tender beef, quail egg, capers, cornichons and colatura.

Split Pea Vichyssoise

Pea, potato and leek soup with heavy cream and pancetta.

Nicoise

Tuna fish, soft boiled egg, tomato confit, pickled shallots Heirloom tomato with balsamic reduction and basil oil.

Caesar

Baby gem lettuce, bottarga, French fried croutons with Caesar dressing.

Bon Appetiff

on land & sea