

CHAPTER II

European Tour

Quarter 1

Germany

“Pumuckl”

Prosciutto & In-House Deli Style Pickle Rolled in a Sirloin Beef Cut Marinated in
German Mustard

Covered with Dijon Mustard & Saffron Espagnole

Over German Red Cabbage Slaw

France

“Le Petit Chaperon Rouge”

“Little Red Riding Hood”

Cabernet Sauvignon Saffron Poached Seckel Pear

Surrounded with Succulent Pork Confit & Wine Pickled Mushrooms

With Drizzled Black Cherry Balsamic Glaze

Austria

“Tafelspitz”

“City of Composers”

Slow Braised Top Sirloin with Mosaic of Confit Root Vegetables

Over A Rich Bone Marrow Broth

Greece

“Ta Stafylia”

“The Grapes”

Champagne Infused Sparking Grapes

With a Deep Red Wine Sauce Topped with Lemon Meringue

Italy

“Pome and Peel”

Fresh Key Lime Panna Cotta with a Refreshing Coconut Coulis

Topped with a Blackberry Crème Chantilly

Cyprus

“Aphrodite”

“Island of Love”

Grilled Fresh Goat & Sheep Cheese Curd

Over a Red Wine Honey Vinegar Soaked Watermelon with Toasted Almonds & Mint

Spain

“Patria De Cervantes”

“BLOOD, NATION, AND EUCHARIST”

Grilled Octopus Carpaccio with a Fresh Citrus Vinaigrette

Garnished with Mint

Italy

"Little Turnips"

“Ravioli”

Raviolo Al’ Uovo

An Egg Yolk Ravioli with Parsley, Parmesan, and Ricotta Cheese Amalgam

“Euro”

“The Old Continent”

Flight of Sweet Doughs

English Cinnamon Rolls, French Rum Baba, Greek Loukoumades, German Krapfen