



# Menu

## Appetizer Options

**Grilled Shrimp Satay**  
Coconut curry  
Crispy garlic

Stuffed Eggplant  
Penne, provolone, cherry tomatoes  
Basil

Smoked fish terrine  
Salmon, swordfish, tarragon

Korean fried Chicken wings

Italian antipasto platter  
Cured meats and cheese, olives, peppers

## Salads

Root's Farms organic lettuce salad  
Dried cranberries, Rancho la Vina walnuts, feta  
Whole grain mustard vinaigrette

Wild mushroom salad  
Arugula  
Sherry vinaigrette

Shrimp and asparagus salad  
Sieved egg  
Fines herbs dressing

Hearts of palm salad with rock crab  
Mango  
Lemon

Soups

Portuguese Caldo verde  
Chorizo, kale, potatoes

Greek egg lemon soup

Salmorejo  
Red pepper soup  
Jamon

Spanish garlic soup

French onion soup

Main Course Options

**Grilled Flatbread with mozzarella  
Shitake mushrooms, basil, preserved heirloom tomatoes**

Grilled Cod  
Hot ginger sauce

Swordfish Shish Kebabs  
Rice Pilaf

Prawn Chilpachole  
Tequila, cactus, smoked chili

Chicken Biryani  
Curry leaves, basmati rice, lime

Five Spice duck breast

Choucroute Garni  
Pork belly, potatoes, bacon dumplings  
Sauerkraut

Suckling pig

Braised oxtail  
Sherry, saffron, orange  
Polenta

Chicken with Olives and preserved lemons

Lamb Kofta

**Desserts**

**Cherry Cheesecake tart with red wine glaze**

**Caramelized Brioche Pudding with blackberry cream**

**Spiced Plum Crisps**

**Mixed berry cobbler  
Buttermilk crust**