

Breakfast

Poached Eggs over French Lentils Lardons Aromatics & Chili
French Omelets with Home fried Butternut Squash
Corned beef Hash with fresh Roasted Tomatoes Brisket & Fried Eggs

Lunch

Quiche Lorraine
Lamb Burgers with Chèvre (G)
Carnitas / FishTacos
Spanish Potato Tortilla
Shrimp Ceviche

Appetizers

Lebneh with Roasted Cauliflower
Roasted Carrots Pistachio Feta Purée Crispy Chili Garlic Oil Herbs
Mango Chutney Cucumber Cups Agave, Lime herbs
Salmon Skewers with Harissa
Ahi Tuna Poke Sweet Soy, ginger garlic Scallions Toasted Sesame Oil & Seeds
Shrimp Macaroons Sweet Chili Lime Herbs
Braised Octopus Olive Oil Salt Lime

Salads

Castelvetro Olive Bruschetta Red Onions Caper Berries EVO Crostini (G)
Radicchio Salad radicchio Cherries Pecorino Romano breadcrumbs Parsley Yogurt Dressing
Cantaloup Yellow Beets Tarragon Balsamic Creme
Arugula Frisee Salad Lyonnaise Poached Eggs Tarragon Vinaigrette
Pears Beets Chevre Spring Greens Lemon Vinaigrette Toasted Garlic
Watermelon Red Beets Strawberries Basil with Chèvre & Creme

Entrees

Atlantic Salmon Lobster Bisque Sauce Saffron Rice
Basa Fish With Hazelnut Beurre Blanc & French Lentils
Seared Scallops w/ Dashii Buerre Blanc Mushrooms Braised Leeks
Seafood Bouillabaisse Saffron Cream or Coconut Curry
Chicken Piccata Greens Mushrooms Orzo Beurre Blanc
Flank Steak w/ Chimichurri Salsa & Roasted Potatoes

Sides

Mejadara Rice Lentils Fried Onion
Greek Potatoes oregano, garlic and lemon.
Brussels Sprouts Garlic Muhammara Manchego Smoked Olive Oil
Saffron Basmati Rice
Roasted Turnips & Parsnips Pumpkin Seed Oil

Desserts

Elotes Cornbread Toasted Coconut Condensed Milk & Lime
Marinated Pears over Goat's Milk Iced Cream Fresh Mint
Tart Tatin warm or cold
Hazelnut Chocolate Mousse
Madeleines blood with Orange zest Almond flour, Strawberry lemon Whipped cream (G)