

# MENU

## AMUSE

*Fresh Oysters*

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## 1ST COURSE: FRENCH

*Nicoise little gem boats with yellowfin tuna, egg yolk crème, haricots verts, potato crisps, and mustard vinaigrette*

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## 2ND COURSE: ARGENTINA

*Grilled garlic focaccia with carpaccio of gently cooked picanha, smoked chimichurri, butter-roasted pine nuts, and mango-habanero gel*

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## 3RD COURSE: ITALIAN

*Prosecco risotto with fresh Mahi Mahi, lemon-butter sauce, green herb oil, Bon Tera arugula, and prosecco-poached cherry tomatoes*

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## 4RD COURSE: SPANISH

*Carrillada de cerdo, braised Iberico pork cheeks with red wine glaze, potato mousseline, and crispy carrot sticks*

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## DESSERT

*Tiramisu l'amore, chocolate mousse, vanilla-mascarpone cream, amarena cherry gel, white chocolate crumble, and red berries*