

MENU

AMUSE

Fresh Oysters

1ST COURSE: FRENCH

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

2ND COURSE: ARGENTINA

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

3RD COURSE: ITALIAN

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

4RD COURSE: SPANISH

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

DESSERT

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