

SUSHI GRADE TUNA ATOP CUCUMBER CUPS SERVED WITH CRISPY
WONTONS

TOMATO BISQUE, CREME FRAICHE WITH A DASH OF MICRO GREENS

LEMON SORBET WITH FRESH MINT

~PLEASE CHOOSE YOUR ENTREE~

PARMESAN CRUSTED HOGFISH, TOPPED WITH COCONUT CHUTNEY
LIME EMULSION SERVED WITH ROASTED POTATOES AND SIMPLY
STEAMED ASPARAGUS

LAMB LOINS WITH WILD MUSHROOMS, SHALLOTS AND PAN JUICES
ATOP CREAMY PARMESAN RISOTTO

ROASTED APRICOT GLAZED HEN WITH ISRAELI COUSCOUS AND
ORGANIC GREEN BEANS

PAN SEARED CAULIFLOWER ON A BED OF SWEET POTATO MASH
TOPPED WITH SIMPLY STEAMED ASPARAGUS

MOLTEN CHOCOLATE LAVA CAKE WITH FRESH BERRIES