

Sample Weekly Menu

A P P E T I Z E R S

Forbidden Rice Pancake

With foie gras-apricot relish

Fried Poached Egg

golden caviar, mayonnaise and smoked salmon

Green Vegetable Gazpacho

With sea scallops escabeche and tomato-olive-avocado salad

S P E C I A L L U N C H E O N E N T R E E S

Pacific Rim Salad

Grilled breast of chicken (or sautéed shrimp) on seasonal greens with orange, grapefruit & pineapple wedges, fresh ginger & crispy wontons, served with orange vinaigrette

Chicken Rollinis with Smoked Mozzarella and Basil

Served with grilled stone fruit salad and citrus cilantro dressing

Scallopini of Local Halibut in Almond Nut Crust

Served with vegetable fondant, tiny greens and avocado cream

Local White Sea Bass Steamed in Tea leave

Served with golden rice, fried mint tea leaves on harrisa broth

Grilled Ahi Tuna-Watermelon Brochette

Served with tomato chili chutney and crisp potato taquitos

Chipotle Pork Chop

Served with green rice, seared spinach and apple pico de gallo

Filet Mignon Wrapped in Pancetta

Served with artichoke salad, root vegetable-potato hash and cabernet syrup

D E S S E R T

Almond Crepe

With flambéed mango and vanilla ice cream

Chocolate Crème Clafouti

With hazel nut brittle ice cream

Apricot Fritters

With white chocolate ice cream and vanilla bean sauce