



MENU FOR SENOR ORTEGA & GUESTS

WEDNESDAY

LUNCH:

PRIMI: SEARED AHI TUNA, AVOCADO, MIZUNA, ARUGULA, JULIENNE OF MIXED PEPPERS, MICRO GREENS, GINGER SESAME DRESSING

SECONDI: KOBE BEEF CARPACCIO, SHAVED PARMESAN, BABY ARUGALA, LEMON WEDGES, MICRO GREENS

DESSERT: PANNA COTTA, PASSION FRUIT COULIS, SHAVED COCONUT & CHOCOLATE

EVENING APPETIZERS:

OYSTERS ON THE HALF SHELL, RED WINE MIGNONETTE

ESCARGOTS IN GARLIC PARSLEY BUTTER

DINNER:

PRIMI: SEARED FRESH FIGS OVER TENDER MACHE WITH CANDIED PECANS AND BROILED CHEVRE MEDALLIONS, ORANGE MUSCAT CHAMPAGNE VINAIGRETTE

SECONDI: SURF & TURF EXTRAORDINARE: GRILLED CARRIBEAN LOBSTER TAIL, FILET MIGNON, CHEESE SOUFFLES, SAUTEED BABY ASPARAGUS

DESSERT: MOLTEN CHOCOLATE LAVA CAKE, BERRIES, WHIPPED CREAM

THURSDAY

LUNCH:

PRIMI: GAMBAS AL AJILLO, GRILLED BAGUETTE, TRICOLORE SALAD

SECONDI: WILD MUSHROOM RAVIOLI, SEARED SCALLOPS, CHANTERELLE CREAM SAUCE, SHAVED BLACK TRUFFLES

DESSERT: ASSORTED GELATO & SORBET IN CHOCOLATE TULIPS, FRESH BERRIES

EVENING APPETIZERS:

AHI & AVOCADO TARTARE

BLINIS WITH SMOKED SALMON, CRÈME FRAICHE, & OSETRA CAVIAR

DINNER:

SOUP: WATERMELON GAZPACHO

PRIMI : GRILLED PEACH WITH AGED DANISH BLUE WITH TOASTED HAZELNUTS OVER MESCLUM GREENS, BLOOD ORANGE APRICOT VINEGRETTE

SECONDI: GRILLED ORGANIC SCOTTISH SALMON OVER BRAISED LEEKS AND BABY SPINICH, ROASTED FINGERLING POTATOES

DESSERT: SHIRAZ POACHED BOSQ PEAR, CHOCOLATE FONDANT, CRYSTALLIZED GINGER

FRIDAY

LUNCH:

PRIMI: ISLAND CRABCAKES OVER BABY SPINICH WITH CITRIS AIOLI, MICRO GREENS, CHIVES

SECONDI: GRILLED HERBED STATLER CHICKEN BREAST WITH MINTED ISRAELI COUSCOUS & CHERRY TOMATO SALAD

DESSERT: STRAWBERRY SHORTCAKE (LEMON SHORTCAKES BISCUITS)

APPETIZERS:

LOBSTER & SHITAKE, & GOAT BRIE IN PHYLLO PASTRY CUPS

PESTO PALMIERS

DINNER:

SALAD: GRILLED ROMAINE, HOUSEMADE CROUTONS, SHAVED PARMESAN, HOUSEMADE CAESAR

PRIMI: PANSEARED CHILEAN SEABASS OVER BUTTERNUT SQUASH & LEMON RISOTTO

SECONDI: PANKO CRUSTED VEAL CHOP WITH SORREL CREAM, SERVED WITH PURPLE PERUVIAN POTATOES & HARICOT VERTS, MICRO GREENS

SEARED FIGS, CASHEW CREAM, HAZELNUT MOUSE, BERRIES, CHOCOLATE STICKS

SATURDAY

LUNCH:

PRIMI: HEIRLOOM TOMATO CAPRESE SALAD, BASIL, EVOO, WILD ARUGALA

SECONDI: ITALIAN FLATBREAD PIZZETTIS: A LA GREQUE (FETA, OLIVES, ARTICHOKE HEARTS, RED ONIONS) MARGARITA (BUFFALA, TOMATO, BASIL) UMBRIA (ITALIAN SAUSAGE, SAGE, TRUFFLE, FONTINA) QUATTRO FORMAGGIO (MOZZARELLA, PARMESANO, FONTINA, PROVOLONE)

DESSERT: TARTE AU POMMES A LA MODE

APPETIZER:

SEARED FOIS GRAS WITH CHAMOMILE BRAISED PEACHE PROFITEROLES, APPLE CHUTNEY, BRIOCHE TOASTS & MICRO GREENS

DINNER:

PRIMI: CHINESE FIVE SPICE ROASTED DUCK BREAST OVER MIXED GREENS WITH SHAVED PEARS, POMMELO AND A BASIL CITRIS DRESSING

SECONDI: HERB CRUSTED RACK OF LAMB, PORT WINE & FIG REDUCTION, MAPLE RUTABEGA PUREE, & BABY BRUSSEL SPROUTS

DESSERT: CRÈME BRULEE

SUNDAY

CONTINENTAL BREAKFAST SERVICE

GUESTS DEPART 8AM BY TENDER TO AIRPORT DOCKAGE