



PASSED

JUMBO GULF SHRIMP

POACHED IN AN AROMATIC COURT BOUILLON WITH FRESH HERBS CHILLED AND SERVED WITH A PERNOD COCKTAIL SAUCE

WILD MUSHROOM TARTS

DILL PASTRY SHELL FILLED WITH CREMINI, SHITAKI, PORTOBELLO AND OYSTER MUSHROOMS WHICH ARE GRILLED WITH SHALLOTS AND BLENDED WITH JARLSBERG SWISS AND CREME FRAICHE

SEARED LOIN OF TUNA

LOIN OF BLACK FIN TUNA ENCRUSTED IN AMBER AND BLACK SESAME SEEDS SEARED MEDIUM RARE AND SERVED WITH A WASABI AND PONZU CREAM ON A CUCUMBER SLICE

TENDERLOIN MEDALLIONS

MEDALLIONS OF PRIME BEEF TENDERLOIN SEARED WITH A HINT OF GARLIC AND SERVED ON HERB BUTTERED TOAST ROUNDS

SMOKED DUCK AND BLACK BEAN QUESADILLA

SMOKED BREAST OF DUCK BLENDED WITH MARINATED BLACK BEANS AND MONTEREY JACK, GRILLED PEPPERS AND FRESH CILANTRO ROLLED IN A CORN TORTILLA SHELL-MANGO SALSA

GRILLED VEGETABLE TURNOVERS

GARDEN VEGETABLES SAUTEED WITH SHALLOTS AND BLENDED WITH FRESH HERBS, WRAPPED IN PHYLLO PASTRY AND BAKED

THAI LUMP CRAB CAKES

BLUE FIN LUMP CRAB BLENDED WITH TRI COLOR BELL PEPPERS, THAI SPICES AND SERVED WITH A GINGER CREAM SAUCE

BUFFALO MOZZARELLA

SLICED IMPORTED BUFFALO MILK MOZZARELLA SERVED ATOP A GRILLED BERMUDA ONION FOCCACIA ROUND WITH OVEN ROASTED TOMATO AND PESTO-DRIZZLED WITH AGED BALSAMIC SYRUP

CHICKEN AND LEEK POT PIES

BREAST OF CHICKEN POACHED WITH BABY LEEKS, STEWED WITH A TOUCH OF CREAM AND ENCASED INTO A PUFF PASTRY AND BAKED

COCONUT LOBSTER

MAINE LOBSTER, MARINATED WITH PONZU AND GINGER, ROLLED IN FLAKED COCONUT, SKEWERED AND BAKED, SERVED WITH A KEY LIME MUSTARD SAUCE
BAKED BRIE WITH RASPBERRIES AND TOASTED ALMONDS
GARDEN VEGETABLES WITH HUMMUS AND GRILLED EGGPLANT DIPS