

2 COURSE MEAL: SALAD + ENTREE

3 COURSE MEAL: SALAD + CEVICHE + ENTREE

SALAD

Mixed green salad, tri color cherry tomato, shaved carrot, radish & beet, toasted pumpkin seeds. Miso tahini dressing

Roasted beet and goat cheese salad, baby arugula. Lemon basil dressing

Caprese salad, fresh heirloom tomato, Bufala mozzarella, basil. Pesto with Balsamic reduction

Apple, pear & blue cheese salad with baby arugula, caramelized cayenne walnuts. Fig infused balsamic dressing

CEVICHE / TARTAR

Heart of palm ceviche on patacones

Red snapper citrus ceviche on patacones

Tropical tuna tartare on guacamole layer

Sicilian tuna tartar on creamy polenta layer

Asian tuna tartar on avocado & sticky jasmine rice layer

Vegan tuna tartar on avocado & sticky jasmine rice layer

MAIN / ENTREE

VEGETARIAN

Harissa spiced cauliflower steaks, served on a bed of tahini & roasted garlic whipped potatoes, spanish chickpeas with spinach, roasted mediterranean vegetables & cilantro chile sauce

Roasted multicolored vegetable terrine served with wild mushroom risotto

Nasu Dengaku: miso glazed eggplant served with sticky jasmine rice, sauteed asian vegetables, served with Kombu shiitake dashi broth

Roasted stuffed butternut squash, braised greens, roasted potatoes, served with mushroom gravy

FISH

Miso glazed mahi served with sticky jasmine rice, sauteed asian vegetables, served with Kombu shiitake dashi broth

Sea bass Veracruz with cherry tomato, capers, white wine and parsley, served with roasted garlic potato puree & sauteed greens

Seared sesame crusted ahi tuna served with yam puree, sauteed asian greens & ginger miso sauce

Chai & macadamia crusted sea bass served with chickpea & cauliflower puree, sauteed green beans, asparagus and fresh tri colored cherry tomato