



First Course

French Paradox

cured meats, fine cheeses, dijon, accompaniments & crostini

Second Course (guests choose at table)

Local Green Papaya Salad

glass noodles, fresh herbs, pickled carrot, lime-chili vinaigrette, marinated chicken

Arugula and Duck Confit Salad

roasted mushroom, apple, bleu cheese, pickled onion, red wine vinaigrette

Skewered Shrimp

passion fruit dipping sauce

Lemongrass Marinated Beef Skewers

tamarind gastrique, mango slaw

Third Course (guests choose at table)

Seared Ahi Tuna

orange lavender beurre blanc, red beet - fennel relish, true wild & basmati rice

Grilled Black Angus Filet Mignon

balsamic onion marmalade, bleu cheese whipped demi glace, broccoli, potato purée

Grilled Mahi Mahi

pineapple & smoked bacon salsa fresca, basil - ginger aioli, true wild & basmati rice

Stuffed Chicken Breast

andouille sausage, herb & lemon stuffing, cider vinegar - honey jus, broccoli, potato purée

Grilled Pork Tenderloin

island curry - coconut sauce, mango chutney, broccoli, potato purée

Fourth Course (guests choose at table)

Chocolate Banana Cake

Mango – Passion fruit Cheesecake