



SAMPLE MENU

FIRST COURSE

Terrine of Duck Foie Gras
with Peach Purée and Pecans

or

Sliced Raw Pacific Tuna
with Shaved Red Onions, Violet Peppers and Lemon Vinegar Emulsion

SECOND COURSE

Pan Roasted Mahi Mahi
with Corn & Huitlacoche Fondue and Wild Mushrooms

or

Cold Potato Gnocchi
with Sun Dried Tomatoes, Baby Arugula and Parmesan

THIRD COURSE

Roasted Breast of Squab
with Cassoulet of Winter Beans and Wild Plum Jus

or

Wild Porcini
with Toasted Pine Nut Bread, Tomato Jam and Balsamic Epazote Oil Emulsion

FOURTH COURSE

Terrine of Cotija Cheese
with Pecan, Honey Vinegar Reduction and Micro Arugula

or

Grilled Jumbo Shrimp
Crusted with Tan and Black Sesame Seeds, Adobo Axiote Sauce and Garlic Spinach

FIFTH COURSE

Winter Fruit Punch Mousse
with Mezcal and Raspberry Coulis

or

Assortment of Chocolate Delights