



VEGETARIAN MENU \$120

CHOICE OF APPETIZERS:

Green Beans and Spinach Salad

Hazelnuts Nougatine

or

Organic Tomato and Melon,

Burrata Cheese,

Honey Lime Juice and Olive Oil Vinaigrette

CHOICE OF ENTREES:

Cauliflower Risotto,

Celery, Morels and Parmesan Cheese

or

Green Asparagus and Parsley,

Poached Eggs with Roasted Garlic Juice,

Light Broccoli Espuma

CHOICE OF DESSERTS:

Florida Lemon Madeleine, Sorbet

or

Chou Pastry Stuffed with Vanilla Princesse Cream,

Chocolate Sauce like a Profiterole

Can be gluten-free



VEGAN MENU \$120

CHOICE OF APPETIZERS:

Multicolor Organic Tomato Carpaccio,
Chioggia Beet, Microgreens and Fresh Basil

or

White and Green Asparagus, Bok Choy Cabbage,
Vanilla Broccoli Foam and Roasted Almonds

CHOICE OF ENTREES:

Tajine with Tofu and Vegetables,
Oriental Semolina, Raisins and Spices

or

Vegan Fajitas,
Tomato, Onion, Avocado, Red Beans, Corn,
Curry Mashed Potatoes and Olive Oil

CHOICE OF DESSERTS:

Caramelized Apple, Green Apple Coulis, Pear Sorbet

or

Cherry Crumble, Mojito Granita



MENU \$160

CHOICE OF APPETIZERS:

Alaska King Crab Salad,
Fresh Celery and Green Apple,
Sweet Light Mayonnaise

or

Artichoke Soup,
Black Truffle Espuma, Roasted Hazelnuts,
Artichoke Leaves and Foie Gras

CHOICE OF ENTREES:

Seabass with Crispy Potato Scales,
Baby Leek, Spinach and Yellow Squash,
Bordeaux Red Wine Sauce

or

Black Angus Filet Mignon,
Vegetable Chartreuse Stuffed with Short Ribs
cooked at low temperature, Puffed Potatoes

CHOICE OF DESSERTS:

Soufflé Grand Marnier,
Florida Orange Salad with Fresh Mint

or

Chocolate Tart with Sabayon,
Vanilla Ice Cream

Can be gluten-free



MENU \$120

CHOICE OF APPETIZERS:

Sea Scallops Carpaccio,
Fresh Herbs and Florida Pineapple,
Lime and Honey Juice

or

Lobster Consommé,
Cucumber, Perle du Japon and Fresh Cilantro

CHOICE OF ENTREES:

Red Snapper Roasted in a Salt Crust,
Fennel and Fava Beans, Dill Oil

or

Duck Breast à l'Orange,
Endive Tatin Tart, Pommes Gaufrettes

CHOICE OF DESSERTS:

Champagne Strawberry Gratin

or

Rum Baba with Cuban Rum "Havana", Fresh Fruits

Can be gluten-free