

FIVE-COURSE GOURMET TASTING MENU

AMUSE-BOUCHE

*Velvety squash soup, infused coconut cream, toasted seeds,
and crispy herb crostini*



APPETIZER

*Soy and ginger-marinated bluefin tuna tataki, delicate avocado cream
with mild spices, pickled radish and cucumber, toasted black sesame,
and crispy rice tuile*



MAIN COURSE

*Free-range chicken ballotine with fine mushroom duxelles and spinach,
glazed seasonal vegetables, and saffron-infused crushed potatoes*



SWEET INTERLUDE

Chilled fresh raspberry soup with wild berries and delicate basil



DESSERT

*Contemporary chocolate variation featuring molten chocolate cake,
airy mousse, coconut-chocolate ganache, and almond streusel*