

Appetizer

Tuna Tartare with Fresh Avocado, Marinated Cucumber Salad, Ponzu Vinaigrette and Sesame Crisps

1st Course

Herb-seared Jumbo Sea Scallop topped with Crab Beurre Blanc and Petit Greens

2nd Course

Gazpacho with Mango Shrimp Ceviche

3rd Course

Heirloom Tomato, Avocado, Artichoke and Mixed Olive Salad with Goat Cheese and Lemon Oregano Vinaigrette

4th Course

Sesame Chili-seared Halibut topped with Tangerine, Kiwi, Jicama Relish
Shrimp-fried Rice and Lime Soy Vinaigrette

5th Course

Thai BBQ-lacquered Duck Breast served with a cold Chinese Noodle and Vegetable Salad tossed in Peanut Sauce

6th Course

Balsamic and Honey-glazed Flat Iron Steak with Roasted Shallots, Asparagus and Roquefort Sauce topped with Fried Onion Rings

7th course

Lemon Blackberry Soufflé with Vanilla Hibiscus Honey Mousse