

# Dinner Menu

## APPETIZERS

ZUCCHINI & MINT SOUP  

Garlic Pita, EVOO & Chevre

TUNA TATAKI 

Seared Yellow Finn, Seaweed Cracker & Unagi

COCONUT SHRIMP 

Sweet Chili Dressing & Pickled Peppers

## ENTRÉE

PAN SEARED DUCK MAGRET  

Pumpkin Toffee, Shiitake Mushrooms,  
Galzed Carrots & Chimichurri

CHILLEAN BASS  

Romesco, Grilled Asparagus, Iberico  
Ham & Pickled Fennel

LOBSTER PHANAENG 

Thai Red Curry, Steam Rice, Basil,  
Crispy Shallots & Cilantro

## DESSERTS

PEACH MILLE FEUILLE 

Peach Textures, Caramel & Chantilly

OPERA CAKE 

Almonds, Coffee & Dark Chocolate

Please put your order before 3:00PM or you will not be considered for dinner

We Use Local and International Seafood to Support Sustainable Food Chains