

THREE COURSE MENU • 45 •

Chapter I (Kindly Select One)

- **Heirloom Tomato Salad**  
Burrata/Balsamic/Basil Pesto  
Tomato Powder
- **Lobster Bisque**  
Citrus Cream/Truffle
- **Tuscan Farmer Salad**  
Hearts of Palm/Cucumber/Radish  
Tomato Capers Vinaigrette
- **\*G Shrimp & Grits**  
Fennel/Red Pepper Coulis



Chapter II (Kindly Select One)

- **\*Grouper Vera Cruz**  
Baby Bok Choy/Roasted Corn  
Chayote Squash/Sweet Peppers
- **\*Sirloin of Beef**  
Polenta/Vegetable Terrine  
Forest Mushrooms/Bordelaise Sauce
- **\*G Sous Vide Chicken**  
Black-Eyed Pea Ragout/Braised Greens  
Carrot/Red Currant Jam



Index (Kindly Select One)

- **Warm Chocolate Torte**  
Macerated Berries/Chantilly Cream
- **Tres Leche "EPIC Style"**  
Hazelnut/Cinnamon-Orange Cake  
Raspberry & Passion Fruit Spheres



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