

GRAND TASTING MENU

SATURDAY APRIL 13TH
5:00PM-8:00PM | GULL LAKE BALLROOM

SOUTHWEST

Ancho Chili- and Coffee-Braised Short Rib Wellingtons

Pinot Noir-Braised Maui Onions

Dry Rub Chicken Wings

Crudités, Assorted Dipping Sauces

Roasted Red Pepper Hummus

with Mini Naan

PACIFIC RIM

Duck Confit Tacos

Sesame Power Blend Slaw, Wasabi Sambal Cream

Miso-Braised Pork Belly Bao's

Namasu Pickled Vegetables, Crispy Taro Root

Fried Panisse

Almond Puree, Roasted Red Beets

FRANCE

Charcuterie Display

Homemade Pickled Vegetables, Smoked Seafood,
Selection of Meats and Cheeses, Spreads and Jams,
Baked Brie with Walnuts and Figs, Crackers and
Grilled Baguettes

ITALY

Crispy Polenta Bites

Wild Mushroom Ragu

Spinach Gnocchi Carbonara

Crispy Pancetta, Pecorino Romano, Basil Crème Fraîche

Truffle Potato Pizza

Ricotta Cream, Herbs, Calabrian Chili Sauce

DESSERTS FROM AROUND THE WORLD

Gulav Jumun *India*

Egg Tarts (Pasteis De Nata) *Portugal*

Almond Pear Tart *France*

Chocolate Coffee Panicotta *Italy*

Mini Baklava Cups Walnuts, Golden Raisins *Turkey*

