

Sample Menu

By Cassie Pepin

DAY ONE

Welcome snacks

Dressed oysters on the half shell

Assorted savory pate a choux

Dinner

Moqueca; Brazillian Seafood stew of lobster, mussels, and sea bass in a roasted red pepper & coconut sauce

Served with rice & Brazilian cheese bread

"Key Lime Pie" Pavlova

DAY TWO

Breakfast

Individual Shakshukas & mediterranean sausage

Fresh pita bread, labneh, & fresh fruit

Lunch

Korean slow cooked pork belly lettuce wraps

Scallion pancakes & steamed rice

Traditional sauces and pickled veggies

Happy Hour

Seared scallops with parmesan espuma

Dinner

63 degree sous vide egg in miso soup

An assortment of traditional Japanese omakase plates; Steamed gyoza, fresh nigiri, and hand rolled sushi

Matcha burnt Basque cheesecake

DAY THREE

Breakfast

Lobster Benedict on a potato rosti

Hollandaise sauce

fresh blueberry muffins & tropical fruit

Lunch

Thai lemongrass and ginger crispy chicken wings

Cucumber & mango salad

with a ginger vinaigrette

Egg fried rice

Happy Hour

Pork Katsu Bites

Dinner

Roasted peach caprese

Agnolotti del Plin in a brisket sauce

with ricotta cream & crispy sage

Blood Orange Tiramisu



DAY FOUR

Breakfast

*Bagels, fresh hot smoked salmon, cream cheese,
onions, capers, tomato & fried eggs
Fresh fruit plate & overnight oats*

Lunch

Tuna Poke Mosaic

Happy Hour

*Lobster tuile sandwiches
filled with lobster bisque mousse*

Dinner

*Thai crispy rice salad
Crispy duck leg confit Khao soi curry
Fresh Cardamom & chai ice cream with babka bits*



DAY FIVE

Breakfast

*Crispy roasted potato hash with sautéed red
peppers, onion & sausage, topped with a fried egg
& queso fresco
Homemade muffins & fresh fruit plate*

Lunch

*Olive oil poached tuna loin
Nicoise salad of fresh greens, haricot vert,
tomatoes, fingerling potatoes,
& a hard boiled egg*

Happy Hour

Assorted charcuterie & crudite

Dinner

*French onion soup
Filet mignon and fresh cut french fries with
bearnaise sauce and roasted asparagus
Chiffon cake with fresh berries*



DAY SIX

Breakfast

*Cinnamon Brioche French Toast
Glazed banana & whipped mascarpone
Soft boiled eggs, bacon & yogurt parfaits*

Lunch

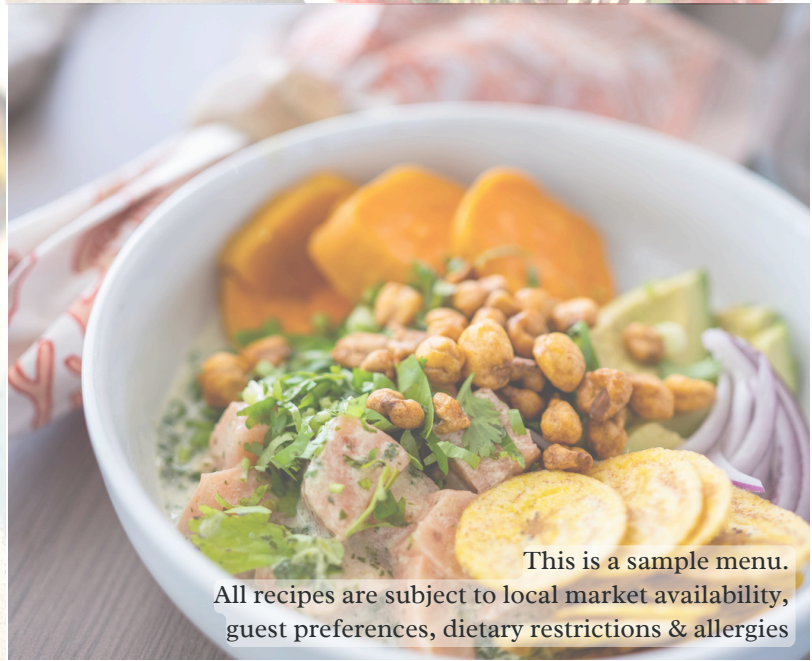
*Greek style bowl with fresh salad, pickled
vegetables, cous cous, homemade lamb meatballs
& sauces*

Happy Hour

Crispy rice paper tacos with bang bang shrimp

Dinner

*Watermelon, feta & mint salad
Morrocan fish tagine & saffron rice tahdig
Roasted za'atar cauliflower
with garlicky lemon tahini
Pistachio creme brulee*



This is a sample menu.
All recipes are subject to local market availability,
guest preferences, dietary restrictions & allergies