



ART BASEL DINNER

BUTLERED HORS D'OEUVRES

JERK MARINATED DUCK BREAST, CREAMY POTATO PURÉE, BANANA CRISP
MINI BRIE EN CROÛTE WITH TRUFFLE HONEY
RABBIT SAUSAGE CROSTINI WITH ASIAN PEAR, PICKLED GINGER AND PERSIMON
MINI TENDERLOIN OF BEEF WITH ONION COMPOTE
GOAT CHEESE MELBA WITH GUAVA AU GRATIN
CEVICHE OF SALMON, ORANGE, AND PASSION FRUIT

DINNER

PLATED FIRST COURSE

LOBSTER BISQUE WITH CRAB RAGOUT

DINNER BUFFET

MEDALLION OF TENDERLOIN WITH SAGE AND VANILLA INFUSION
ROASTED SEA BASS WITH TOMATO AND ARTICHOKE CONFIT
RUTABAGA AND YUKON GOLD PURÉE WITH TARTUFO
ROASTED PIQUILLO PEPPERS
STEAMED HARICOT VERT
SELECTION OF HEARTY BREADS

DESSERT

DECONSTRUCTED KEY LIME BAVAROIS WITH CITRUS COULIS AND CHOCOLATE TEARS