

TODD ENGLISH

STARTERS

CRISPY ARTICHOKE A LA GIUDIA, WILD ARUGULA, PRESERVED LEMON

FETA AND WATERMELON WITH PISTACHIO VINAIGRETTE

ZUCCHINI CARPACCIO WITH WILD ONION AND RICOTTA CREPES WITH BASIL PESTO

MAINE CRAB CAKE, TODD'S FIERY SWEET & SOUR TOMATO SAUCE
WHIPPED AVOCADO & CUCUMBER SALAD

SHAEVD ASPARAGUS CAESAR, TOMATO RAGU, PARMESAN FOAM,
WHITE ANCHOVIES CROUTONS

HEIRLOOM TOMATO NICOISE, BASIL AIOLI, HARICOT VINAIGRETTE

SCALLOP WITH CELERIAC PUREE AND WARM GRAPEFRUIT

ENTRÉES

FLAT BREAD WITH FOREST MUSHROOM & ASPARAGUS TIPS

PIZZA WITH TOMATO, FRESH MOZARELLA & CHORIZO

PORK SAUSAGE FAZZOLETTI, PUMPKIN SEED PESTO, CHILIES & PECORINO

FLAT BREAD WITH FOREST MUSHROOM & ASPARAGUS TIPS

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ENTRÉES continued

BRAISED OXTAIL PAPPERDELLE, HORSERADISH CREME FRAICHE

RICCOTTA RAVIOLI, ALASKAN KING CRAB, MORREL MUSHROOM,
ASPARAGUS, LEMON SABAYON

BLACK OLIVE POMODORO, TOMATOES, CUTTLEFISH BASIL, GARLIC BREADCRUMBS

MEDITERRANEAN PAELLA

PANSEARED SALMON WITH OCTOPUS CONFIT, CAULIFLOWER PUREE,
GREEN HARRISA AND SAFFRON BEAN SALAD

SIRLOIN STEAK WITH WILD MUSHROOM RISOTTO AND SCALLION CREAM

DESSERTS

WHITE CHOCOLATE FALLEN CAKE, BITTER CHOCOLATE MOUSSE, RASPBERRY ICE CREAM

PANACHE OF SEASONAL SORBET ON A MINTED MANGO CITRUS SALAD

MILK CHOCOLATE PANNA COTTA

SELECTION OF ICE CREAM

COFFEE WITH TODD'S HOMEMADE COOKIES & BISCOTTI

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STARTERS

SHAVED BRUSSELS SPROUT SALAD (V)

Chestnut Polenta, Parmesan Truffle Vinaigrette

CARAMELIZED BLOOD ORANGE, FENNEL CHIFFONADE (V)

Belgium Endive, Pomegranate Seed Dressing

RED SNAPPER CEVICHE

Guacamole, Pickled Squash

CHICKEN CONFIT SALAD

Diced Roasted Beets, Arugula Leaves, Toasted Walnuts,

Sherry Vinegar, Topped with Manchego Cheese

SAUTÉED GARLIC SHRIMP

Pan-Fried Cornmeal and Parmesan Crusted Beef Steak Tomato

ZA'ATAR ROASTED BEETS (V)

Spicy Cashews, Cilantro, Greek Yogurt, Honey-Sesame Vinaigrette

FRIED CALAMARI

with Artichokes, Preserved Lemon, Caper Aioli

BAKED HERB GOAT CHEESE

Truffle Roasted Radicchio, Roasted Basil Infused Tomatoes

PORTOBELLO MUSHROOM FLAT BREAD

Mushroom Purée and Fontina Cheese

MEDITERRANEAN BOUILLABAISSÉ

Saffron Rouille

ENTRÉES

CHILEAN SEABASS AND ROASTED RADICCHIO RISOTTO,

Roasted Haricot Vert, Corn Kernel & Red Peppers

SEARED YELLOW FIN TUNA, HARRISA RISSOTO, ORANGE GLAZE

Arugula & Fennel Salad, Black Olive Spill

SEA SCALLOP, OXTAIL RISOTTO CAKE,

Horseradish Cream

LOVE LETTERS (V)

Pumpkin Purée & Amaretto Biscuit with a Madeira Glaze

SEARED DUCK BREAST

Sweet Potato Purée, Chick Pea & Duck Confit, Kumquat Orange Sauce

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ENTRÉES continued

PORTERHOUSE OF LAMB

Confit Samosa, Red Paprika Harrisa and Pistachio Vinaigrette

SIRLOIN STEAK, WITH TRUFFLE MASH MOUSSELINE,

Roasted Potato Hash, Morrels, Fried Quail Egg And Salsa Verde

VENISON LOIN WITH ESPRESSO, BARLEY,

Cherry Red Cabbage

PORK TENDERLOIN WRAPPED IN SERRANO HAM,

Served With Fava Beans, Braised Endive, Clams And Chorizo Sausage

BRAISED RABBIT, BARLEY RISOTTO

Wild Mushroom Glaze

CHICKEN & COUSCOUS,

Almonds And Chicory, Date Yogurt Purée.

GRILLED TENDERLOIN OF BEEF

Lobster Ragout, Béarnaise Sauce

Swiss Chard, Celeriac Gratin

DESSERTS

BANANA CRÈME BRÛLÉE

Coconut Custard, Graham Cracker Crumble

WARM CHOCOLATE PUDDING

Chocolate Sorbet, Manjari Pudding, Chocolate Shortbread

DATE & WHITE CHOCOLATE PUDDING,

Caramel Semifreddo

TODD'S CARROT CAKE

Cinnamon Pound Cake, Carrot Caviar

PANACHE OF SEASONAL SORBET

Minted Mango Citrus Salad

SELECTION OF HOMEMADE ICE CREAMS

SELECTION OF CHEESE AVAILABLE FROM THE TROLLEY

Walnut & Olive Bread

COFFEE WITH TODD'S HOMEMADE COOKIES & BISCOTTI