

NEW WORLD TAPAS

*Latin American, Tapas/Small Plates
New world products with classic old-world
techniques and flair*

Salmon Napolean

Layered Smoked Salmon and Lumped Crab Meat in a
Avocado Coulis accented with Mango Chutney

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Baby Arugula Salad

Candied Almonds, Blue Hill Bleu Cheese, Teardrop
Tomatoes tossed with a Tamarind Honey Dressing

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Tres Mix Grill

Smoked Tenderloin, Grilled Lobster, Braised Duck with a
Summer Squash Humita in a Molé Sauce

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Cashew Crusted Mango Tart
Served in a pool of Blackberry Coulis

from \$56 / person for 8 (Max 50 People)

