

Vietnam

Appetizer

Sizzling Crepes in Lettuce Leaves with Chili Sauce

Egg fried with pork, shrimp, dried sherry and fish sauce
Lime, rice vinegar, Serrano chilies and garlic

Shrimp Toast

Chopped prawns, cilantro, green onion, sesame
Deep fried on country white bread

Vietnamese Meatballs

Ground pork, pickled vegetables, cucumber and chili sauce

Sit Down

Pickled Bean Sprout and Carrot Salad

Pickling juices, fresh snappy vegetables

Braised Sweet Potatoes and Winter Squash

Coconut milk, turbinado sugar

Shaking Beef

Wok-fried rib eye steak with oyster sauce, garlic and fresh lime juice
Watercress salad with rice wine vinaigrette
Served with Jasmine rice

Sweet

Chiffon Cake with Toasted Coconut

Brown sugar bananas and sour cherry glaze

India

Appetizer

Pakora

Homemade paneer cheese and seasonal vegetable fritter
Achar Chutney - pickled chile, onion, fresh coriander
Mint Tamarind Chutney - green chiles, cumin, brown sugar

Sit Down

Naan

Traditional Indian flatbread
Red Pepper Raita- creamy yogurt sauce with charred bell peppers and green chiles
Classic Cucumber Raita- onion, cayenne, coriander

Chana Masala

Braised chickpeas in masala curry with garlic, turmeric and lemon

Bengan Bhartha

Eggplant stewed with tomato, cilantro and chilies
Turmeric, cumin, coriander, garam masala

Cucumber and Mint Salad

Cumin, cayenne, orange and red onion

Sambhar

Seasonal vegetables and lentils cooked with curry leaves, mustard seed and fenugreek

Keema Gobi

Spiced lamb with ginger, star anise, cardamom, cumin and nutmeg
Cauliflower and basmati rice
**can substitute chicken*

Sweet

Cardamom Spice Cake

Rosewater, butter cream and mango

Morocco

Appetizers

Bastilla

Chicken phyllo cones with saffron, ginger, cilantro
Toasted almonds and cinnamon

Grilled Lamb Kebabs

Lamb Sirloin marinated with ras el hanout, coriander, cumin,
cardamom, mint, garlic and lemon peel
Persian yogurt sauce

Sit Down

Anise-Crusted Flatbread

Charmoula Dip – cilantro, cumin, cayenne, garlic, lemon, olive oil
Apricot-Current Chutney – ginger, cayenne, garlic, apple cider

Fattoush Salad

Romaine, cucumbers, roast peppers, mint, parley, sumac and fried pita

Chicken Tagine with Marrakesh Couscous

Slow cooked chicken with tomato, preserved lemon,
olives, currants, sweet paprika, fennel seed, and cinnamon.
Toasted couscous with zucchini, garbanzo beans, ginger and fresh mint

Sweet

Pear Frangipane Tart

Pâte sucrée, pistachio, Bartlett pears
Maple cream

France

Appetizer

Gravlax with Buckwheat Blinis

House cured salmon with chives, capers, crème fraiche,
pickled red onions and chopped egg

Soupe a l'Oignon au Fromage

Melted onions, dry sherry, beef broth, thyme
Baguette and bruléed gruyere

Sit Down

Asian Pear and Chioggia Beet Salad

Butter lettuce, shaved fennel, cara-cara oranges
Toasted hazel nuts and aged goat cheese

Moules-Frites

Prince Edward Island black mussels with fried potatoes
Leeks, white wine, mustard and fresh aioli

Poulet Rôti

Roast Heritage Chicken
Caramelized root vegetables, Brussels sprouts and bacon

Sweet

Chocolate Hazelnut Meringue Cake

Butterscotch sauce and burnt vanilla ice cream

Italy

Appetizers

Pizza Bianca

Ricotta, fresh mozzarella, béchamel, mushroom and pesto

Polpette

Ground beef and pork meatballs
Crushed tomato, chili flake and parmesan sauce

Calamari

Fried Monterey squid with sun-dried tomato, shallot and rosemary pesto

Sit Down

Insalata di Campo

Grilled escarole, radicchio, winter citrus and toasted walnuts

Capanota

Eggplant, celery root, capers and olives
Grilled olive oil bread

Braised Beef Short Ribs

Broccoli Romanesco - pine nuts and mint
Creamy Polenta with Gorgonzola

Sweet

Crispy Olive Oil Cake

Citrus whipped mascarpone and fleur de sel