

JAPAN – “*AHI BENTO*”

CRISPY FURIKAKE RICE CAKE WITH AHI TUNA TARTARE AND SHISO LEAVES • 17

EL SALVADOR – “*PAPUSA*”

SWEET CORN CAKE WITH SLOW BRAISED LOCAL PORK AND GUAJILLO CHILE SAUCE • 14

THAILAND – “*CHICKEN CURRY*”

POLLO REAL ORGANIC CHICKEN SOUP WITH COCONUT, KAFFIR LIME AND GINGER • 12

VIETNAM – “*SUMMER ROLL*”

TASMANIAN STONE CRAB WITH AVOCADO, SPROUTS AND SWEET CHILE SAUCE • 15

TEXAS – “*BARBECUED RIBS*”

APPLEWOOD SMOKED BEEF SHORTRIB WITH STONE GROUND WHITE GRITS • 14

CANADA – “*APPLES, CHEDDAR & MAPLE*”

LOCAL WINTER GREENS WITH VELARDE APPLES AND CRUMBLLED GOAT CHEESE • 12

OCTOBER 2008

ITINERARY
LARGE PLATES

ITALY – “FOREST MUSHROOM RISOTTO”

CHANTERELLE MUSHROOM RISOTTO WITH PARMESAN, WINTER HERBS AND TRUFFLE • 24

SPAIN – “POLLO AL AJILLO”

ORGANIC LOCAL CHICKEN-SLOW BRAISED IN SAFFRON WITH FALL VEGETABLE PAVE • 24

ARGENTINA – “STEAK WITH CHIMICHURI”

SOARING EAGLE RANCH- NEW YORK STEAK WITH CRISPY FRIES

USDA PRIME NY • 36 LOS OJOS VALLEY GRASSFED PRIME RIB • 38 NEW MEXICAN KOBE BEEF • 72

MOROCCO – “HARISSA LAMB”

BARBECUED EGGPLANT AND GOAT CHEESE TIMBALE, ARUGULA, OLIVES AND LEMON • 36

MEXICO– “SIETE MARES”

GIANT BAJA SCALLOP, STONE CRAB AND WHITE PRAWN IN SPICY CHILE BROTH • 35

RUSSIA – “ONAGA SNAPPER WITH CAVIAR”

CRISPY SKIN SNAPPER WITH POTATO CAKE, MELTED LEEKS AND CAVIAR BUERRE BLANC • 34

NEW MEXICO – “BISON AND POSOLE”

ROASTED BISON FILET WITH BLUE CORN POSOLE AND WARM SOPAPILLAS • 39

CHEF’S TASTING – A GLOBAL TOUR \$85
THE PREMIUM TOUR- ADD \$40

ADD WINE PAIRINGS - \$35
ADD WINE PAIRINGS- - \$70