



## WEEKLY MENU PLAN

*Chef Scotty's Culinary Mantra:*

*Fresh ingredients & familiar foods with a fun twist.*

This menu is a sample of themed meals that would undoubtedly provide an epicurean experience for your upcoming journey on. A custom menu will be contoured around your dietary preferences and reflect such nuances as late-night noshes, chef crafted canapes, casual comfort foods, or white glove dining service featuring Michelin star cuisine. Our desire is to delight your palate and exceed your every expectation, so please join Chef Scotty in designing your magical menu plan for the epic adventure of a lifetime!

### Daily Mornings

Each morning Chef Scotty will feature a "Breakfast Special" as well as accommodate eggs "any way you want it" accompanied by house-baked artisan bread, pastries, fruits, seven-seeded granola, yogurts, Nueske bacon, sausages, freshly squeezed organic juice, and a full barista bar.

## Sunday

### French Gourmet Breakfast

**"Croque Monsieur"** Shaved Black Forest Ham | Poached Egg | Gruyere Bechamel

### Caribbean Welcome Lunch

**"Jerked Jidori Chicken"** Pepperpot Caramel Glaze | Grilled Pineapple | Pickled Papaya

**"Caribe Ensalada"** Napa | Mango | Curried Cashew | Mint | Key Lime-Candied Ginger Dressing

**"Bahama Basket"** Fresh Catch Grouper Fingers | Bermuda Onion Rings | Yucca Frites

**"Coconut Crusted Shrimp"** Mango Sweet-n-Sour | Caramelized Plantain | Mojo Aioli

**"Media La Noche"** Shaved Ham | House Pickle | Fried Egg | Gouda | Pan-fried Bread

**"Key Lime Cheesecake Tart"** Toasted Coconut Macaroon Crust | Cardamom Meringue

### Italian Family Style Dinner

**"Grilled Antipasti"** Auvergne Caponata | Marinated Olives | Freshly Baked Focaccia

**"Truffled Beef Carpaccio"** Chioggia Beet | Horseradish Crème | Quail Egg | Caper

**"Burrata di Stagioni"** Fuji Apple | Roasted Butternut Squash | Hazelnut | Fig Balsamic

**"Shrimp Scampi"** Blistered Tomato | Grana Padano | Garlic Herb Butter | Charred Lemon

**"Veal Scallopini"** Casarecce Pasta | Asiago Herb Cream | Artichoke | Pancetta Lardon

**"Chianti Porcini Mushroom Risotto"** Grated Parmesan | Shaved Black Truffle | Nasturtium

**"Torta Tenerina"** Lillet Chantilly Crème | Valrhona Espresso Bark | White Nectarine

# Monday

## Italian Rustic Breakfast

“Frittata Caprese” Buffalo Mozzarella | Artichoke Heart | Basil | Rosemary Focaccia

## Californian Chic Lunch

“Grilled Kale Tabbouleh” Lentil Dahl | Sunflower Seed | Smoked Tomato Dressing | Adriatic Fig

“Fried Jidori Chicken Salad” Firecracker Pecan | Avo | Chevre | Sweet Corn | Green Goddess

“Napa Valley Flatbread” Mt. Tam Brie | Oven Dried Grape | Duck Prosciutto | Tangerine Oil

“Heirloom Caprese” Opal Basil | White Balsamic Gastrique | Burrata | Maldon Sea Salt

“Wagyu Skirt Steak” Grilled Asparagus | Parsnip Frites | Creole Dijon Aioli | Black Truffle

“Chocolate Avocado Mousse” Almond-Pasilla Chile Praline | Basil Macerated Berries

## French Riviera Dinner

“Foie Gras Torchon” Viognier Apricot Gelée | Provençal Onion Tart | Tawny Port Reduction

“Fruits de Mer” Oysters | Cucumber Shallot Mignonette | Prawns | Tomato Horseradish Jam

“Le Bouche Duet” Dueling Asparagus & Chanterelle Soups | Velvet Crab | Rye Crouton

“Endive & Chicory Ensalata” Roasted Beet | Grapefruit | Tarragon-Champagne Vinaigrette

“Rock Shrimp Stuffed Turbot” Saffron Beurre Blanc | Crispy Risotto Cake | Sunflower Shoot

“Muscovy Duck Breast” Huckleberry Gastrique | Caramelized Quince | Yukon Potato Confit

“Crème Bouquet” Silky Lavender-Rosehip Custard | Lemon Verbena Shortbread Cookie

# Tuesday

## Mexican Classic Breakfast

“Huevos Rancheros” Fried Eggs | Heirloom Tomato Salsina | Avocado-Poblano Crème

## Mexican Street Style Lunch

“Ahi Tartare” Baja Style Guacamole | Ancho Chile | Crema | Fresh Tortilla Chips

“Pink Shrimp Ceviche” Passionfruit Granita | Mango | Candied Serrano | Orchid Chiffonade

“Tacos Locos” Churrasco Steak | Blackened Mahi Mahi | Oaxacan Pork Carnitas

“Toppings” Pico de Gallo | Roasted Chile Rojo | Tomatillo Salsa Verde | Pineapple Salsa

“All Sides” Arroz con Pollo | Epazote Black Beans | Farmer’s Corn Elotes | Plantanos con Queso

“Churro Baby Bana Split” Canela Ice Cream | Cajeta Sauce | Pina di Colada

## Peruvian Inspired Dinner

“Shaved Serrano Ham” Marconi Almond | Manchego | Pickled Honeydew | Crostini

“Empanada Senora” Potato Confit | Castelvetrano Olive | Sofrito | Tempranillo Raisin | Oregano

“Hamachi Tiradito” Passionfruit-Aji Amarilla Sauce | Yuzu Pearls | Micro Tangerine Lace

“Grilled Caesar” Poblano Anchovy Dressing | Shishito Pepper | Parmesan Reggiano Tuile

“Fire-Roasted Calabaza” Valdespino Aged Sherry | Bronzed Honey Pepitas | Lemon Lace

“Chilean Seabass” Jala Romesco Sauce | Coriander Pesto Fingerling Potato | Pignolia

“Tres Leches Tiramisu” Valrhona Manjari Ganache | Candied Tamarindo | Canela Fairy Dust

## Wednesday

### Modern Deli breakfast

**“Yuzu Cured Sturgeon”** Mascarpone | Toasted Everything Bagel | Pea Shoot Tendril

### Americana Lunch

**“Casual Canapes”** Smoked Salmon Pinwheels | deviled Eggs | Cheddar Puff Potato Skins

**“Wagyu to Wahoo”** Burgers on a House-Baked Brioche Bun | All the Gourmet Fixings

**“Seven-Layer-Salad”** English Pea | Cheddar | Mayo | Bacon | Iceberg | Tomato Concasse

**“The Potato”** Sweet Potato Steak Fries | Truffled-Parmesan Country Fries | Blue Potato Salad

**“Iceberg Wedge”** Cashel Blue | Forked Avocado | Basil | Pepperoncini | Bacon Crouton

**“Cookies-n-Cream Sandwich”** Chocolate Chip Cookie Dough | Oatmeal Rum Raisin

### Southern Hospitality Dinner

**“Dungeness Crab-Pimento Cheese Dip”** Five Seeded Crackers | Garden Crudites

**“Chilled Gulf Prawn Martini”** Traditional Cocktail Sauce | Dill Crème Fraiche

**“Deconstructed Gumbo”** Pickled Okra | Holy Trinity | Andouille | Crawfish Hushpuppy

**“Pecan Crusted Catfish”** Creole-Dijon Bechamel | Bacon Roasted Brussel Sprouts | Swiss Chard

**“Cornflake Fried Chicken”** Cast iron Mac-n-Cheese | Mascarpone Mashers | Baptized Gravy

**“Peach Pie”** Brown Butter Custar | Pecan Bourbon Caramel | Saffron-Tangerine Ice Cream

## Thursday

### Coastal Elegance Breakfast

**“South Sea Benedict”** Stone Crab Claw | Bearnaise | Grilled Pain Rustico | Caperberry

### Mahalo Luau Luncheon

**“Drums & Wings”** Katsu sauce | Teriyaki | Maracuya Sweet-n-Sour

**“Bluefin Tuna Poke”** Forked Avocado | Boniato Flake | Radish | Sunflower Sprout | Taro Chip

**“Citrus Organic Greens”** Mango | Chickpea | Molokai Sweet Potato | Yuzu Dressing

**“Tea Leaf Chicken Pasteli”** Wok’d Basmati-Edamame Pilaf | Sautéed Sweet Potato Leaf

**“Sliders”** Braised Beef Short-rib and Kahlua Pork | Hawaiian Sweet Roll | Mac-n-5 Cheese

**“Pineapple Upside Down Cake”** Macadamia Nut Brittle Ice Cream | Spiced Rum Caramel

### Carnival Festival Dinner

**“New World Conch Duo”** Pepin Chile-Conch Fritter | Tropical Conch Ceviche

**“Smoked Chicken Drumettes”** Pickled Celery | Bahamian Sauce Shooter

**“Green Apple Salad”** Shredded Carrot | Sesame-Ginger Dressing | Bahamian Sweet Bread

**“Banana Leaf Wrapped Grouper”** Charcoal Stewed Black Eyed Peas | Baby Bok Choy

**“Dry Aged Ribeye”** Flowering Chimichurri | Caramelized Plantain-Sofrito Hash | Pansy Floret

**“Rum Raisin Cake”** Vanilla Bean Buttercream | Brazil Nut Praline } Guava Coulis

## Friday

### Rustic Fusion Breakfast

**"Smoked Pozole"** Spicy Pork Carnitas Stew | Poached Egg | Tostada | Micro Cilantro

### Mediterranean Luncheon

**"Organic Crudites"** Smoked Baba Ghanoush | Sprouted Hummus | Grilled Naan | Olives

**"Falafel"** Green Garlic-Tahini Sauce | Persian Cucumber Pickles | Watermelon Radish

**"Seared Halloumi"** Compressed Watermelon | Wild Rocket | Calamansi Vinaigrette

**"Shawarma Kebab"** Harissa Lamb Kefta | Oregano-Lemon Chicken | Tzatziki Sauce

**"Greek Salata"** Sheep Feta | Red Onion | Baby Bell Pepper | Cucumber | Lemon Vinaigrette

**"Olive Oil Poached Sea Bass"** Kalamata-Grilled Tomato Tapenade | Quinoa Tabbouleh

**"Black Walnut Baklava"** Saffron Hot Honey Labneh | Pomegranate Kernel

### Moroccan "Casablanca" Dinner

**"Off the Spear"** Local Lobster Tempura | Harissa Dates | Preserved Lemon Aioli

**"Black Mission Fig Tartlet"** Pomegranate Molasses | Feta Chantilly Creme | Bee Pollen

**"Moroccan Cioppino"** Smoked Tomato | Green Lip Mussels | Littleneck Clams | Naan

**"Winter Greens Salad"** Chickpea | Shredded Carrot | Honey-Lemon Thyme Vinaigrette

**"New Guinea Hen Bastila"** Port Poached Currant | Olives | Crisp Pastry | Sumac Snow

**"Rack of Lamb"** Ras-el-Hanout Crust | Chermoula | Celeriac Duchesse | Grilled Broccolini

**"Char-Grilled Cauliflower"** Whipped Coriander Labneh | Toasted Pignoli | Mint | Lemon

**"Cardamom Pana Cotta"** Pistachio Gravel | Rosewater Bath | Tangerine Tuile

## Saturday

### Decadent Indulgence Breakfast

**"Amaretto Challah Toast"** Vanilla Bean Custard | Wild Blueberry-Earl Grey Compote

### Sushi Lunch

**"Red Snapper Crudo"** Yuzu Pickled Kiwano Melon | Fried Won-Ton | Miso Shooter

**"Dim Spin"** Snow Crab Shu-Mai | Pork Belly-Ginger Potsticker | Beef Short-rib Moon Bun

**"Hamachi Sashimi"** Scarlet Plum | Edamame-Wasabi Puree | Bonito Flake | Ikura

**"Futo Maki Sushi"** Rainbow Roll | Philadelphia Roll | Kim Chi Veggie Roll

**"Tempura Misto"** Gulf Prawn | Broccoli | Japanese Sweet Potato | Haricot Vert | Sansho Aioli

**"Wagyu Beef Tenderloin"** Shiitake Demi | Baby Bok Choy | Re-fried Burmese Red Rice

**"Yuzu Chiffon Cake"** Mango Yuzu Chantilly Creme | Toasted Coconut | Lemongrass Snow

### Taj Majal Indian Dinner

**"Chana Masala"** Chickpea | Yogurt Masala Creme | Pappadum Crispies

**"Curried Potato Samosa"** Green Curry | English Pea | Currant | Mint | Mango Pickles

**"Tandoori Paneer"** Wilted Spinach | Aubergine | Bhindi Masala | Toasted Cashew

**"Freshly Baked Naan"** Tamarind-Date Jam | Cucumber-Mint Salsina

**"Clay Pot Curry"** Fresh Catch of the Day | Kefir Lime | Coconut Milk | Chile Crunch

**"Freshly Baked Naan"** Tamarind-Date Jam | Cucumber-Mint Salsina

**"Kashmiri Chicken"** Cardamom Yogurt Marinade | Dried Apricot | Saffron Basmati Rice

**"Molten Chocolate Lava Cake"** Chai Ice Cream | Orange Blossom Macerated Berries

## Alternates

### Thai One On Lunch

**"Lemongrass Satay"** Jidori Chicken | Birds Eye Chile | Cashew Sauce

**"Spring Roll"** Duck Confit Scallion Napa | Rau Ram | Scarlet Plum Sauce

**"Thai Coconut Soup"** Stone Crab Claw | Shemeiji Shrooms | Red Curry | Galanga

**"Green Papaya Salad"** Thai Basil | Snake Beans | Coconut Chips | Crushed Peanut

**"Drunken Noodle"** Sous Vide Chicky | Bean Sprout | Sherried Oyster Sauce | Crispy Shallot

**"Curry in a Hurry"** Fresh Catch Fish | Curry Trio to Choose | Jasmine Rice

**"Sticky Rice Pudding"** Roasted Mango | Dark Chocolate Bark

### China Chopstick Dinner

**"Crispy Eggroll"** Snow Pea | Napa | Sesame Chile | Sweet -n-Sour | Chinese Mustard

**"Szechuan Eggplant"** Mustard Greens | Chinese Fermented Black Bean Sauce

**"Peking Duck Breast"** Mandarin Pancake | Creme Fraiche | Scarlet Plum Gastrique

**"Pan Seared Halibut"** Strawberry Gochujang Glaze | Forbidden Black Rice | Lotus Chip

**"Tangerine Sweet-n-Sour"** Pork Belly | Tempura Pineapple | Steamed Broccoli | Red Bell Pepper

**"Ginger Pot de Creme"** Litchi Brûlée | Spicy Sesame Brittle | Almond Fortune Cookie

\*Menu Adaptations are anticipated from omitting ethnic cuisines to adding more casual comfort foods.  
Chef Scotty prides himself on ensuring every meal and every bite goes beyond delight!