# Menu

# The Signature Villa Feast

A REFINED FAMILY-STYLE CULINARY JOURNEY

## First Course

Suggested Wine Pairing:
Crisp Chardonnay or Sancerre

**VELOUTÉ OF ROASTED BUTTERNUT SQUASH**
FINISHED WITH A TOUCH OF SAGE-INFUSED CREAM.

**ESTATE CAESAR SALAD**
CRISP HEARTS OF ROMAINE, SHAVED PARMESAN, AND HOUSE-MADE HERB-CRUSTED CROUTONS.

**CAPRESE COMPOSITION**
BUFFALO MOZZARELLA, VINE-RIPENED TOMATOES, TORN BASIL, AND A 12-YEAR AGED BALSAMIC REDUCTION.

## Second Course

Suggested Wine Pairing:
Pinot Noir or a Dry Riesling

**HERB-ROASTED CHICKEN**
SERVED WITH A SAVORY AU JUS.

**FOREST MUSHROOM RAGOUT**
SERVED OVER CREAMY, HAND-WHIPPED POLENTA (**VEGETARIAN/GLUTEN-FREE**).

**PAN-SEARED SALMON**
ACCENTED WITH FRESH LEMON AND GARDEN DILL.

**CARIBBEAN SPICE GRILLED CHICKEN**
ACCOMPANIED BY MANGO SALSA AND CRISPY PLANTAIN TOSTONES.

**COCONUT INFUSED TIGER PRAWNS**
SERVED WITH AROMATIC RICE (**DAIRY-FREE**).

## Third Course

Suggested Wine Pairing: Late Harvest Riesling or Moscato

**DARK CHOCOLATE MOUSSE**
TOPPED WITH SEASONAL GARDEN BERRIES.

**ARTISANAL FRUIT TART**
A SELECTION OF SEASONAL FRESH FRUITS.

**CLASSIC TIRAMISU**
TRADITIONAL ESPRESSO-SOAKED INDULGENCE.

CHOOSE 1 0R 2 OPTIONS FROM THE FIRST & SECOND COURSE AND 1 OPTION FROM THE THIRD COURSE

# Menu

# The Private Estate Grill

ELEVATED SELECTION OF PRIME CUTS AND GARDEN-FRESH SIDES

## The Main Collection

**PRIME BEEF TENDERLOIN**
GRILLED TO PERFECTION WITH HOUSE-MADE STEAK RUB.

**ARTISANAL PRIME BEEF SLIDERS**
GOURMET BLEND, FINISHED WITH HOUSE TOPPINGS.

**PINEAPPLE-GLAZED ORGANIC CHICKEN**
INFUSED WITH SMOKY BBQ AROMATICS.

**CATCH OF THE DAY**
PAN-SEARED ANEGADA SNAPPER OR GROUPER WITH A LEMON-DILL BEURRE BLANC.

**GARDEN HERB SKEWERS**
SEASONAL BELL PEPPERS, ZUCCHINI, CREMINI MUSHROOMS, AND HOUSE-CRAFTED VEGETABLE PATTIES (**VEGETARIAN**).

## Accompaniments

**TRUFFLE-ROASTED POTATOES**
TOSSED IN FRESH HERBS.

**ESTATE GARDEN SALAD**
SEASONAL GREENS TOSSED WITH A BALSAMIC VINAIGRETTE.

**MACARONI & ARTISANAL CHEESE**
BAKED WITH A HERB-CRUSTED FINISH.

**FRESH-BAKED SELECTION**
WARM ROLLS WITH COMPOUND BUTTER.

## Confections

**VALRHONA CHOCOLATE BROWNIES**

**SEASONAL TROPICAL FRUIT PLATTER**

ASK ABOUT STARTER OPTIONS

# Menu

# The Coastal Gourmet Cantina

A CURATED, BUILD-YOUR-OWN ARTISANAL TACO EXPERIENCE

## The Foundation

**HAND-PRESSED SOFT FLOUR & CORN TORTILLAS**

## Chef-Selected Proteins

**SLOW-BRAISED SHORT RIB**
TENDER, SEASONED, AND PULLED.

**PAN-SEARED MAHI-MAHI**
FINISHED WITH A LIGHT CILANTRO-LIME ZEST.

**CILANTRO-LIME GRILLED CHICKEN**
MARINATED IN FRESH CITRUS AND HERBS.

**HEIRLOOM VEGETABLE & BLACK BEAN MEDLEY**
SLOW-SIMMERED WITH CHARRED CORN **(VEGETARIAN).**

## Artisanal Toppings & Condiments

**FRESH GARDEN ACCENTS**
DICED VINE-RIPENED TOMATOES, FINELY CHOPPED RED ONIONS

**CREAMY ELEMENTS**
SHREDDED MONTEREY JACK AND SHARP CHEDDAR, COOLING SOUR CREAM.

**HOUSE-MADE AROMATICS**
CHUNKY GUACAMOLE, HOUSE-BLENDED PICO DE GALLO, CHARRED SALSA VERDE, AND HOUSE-PICKLED RED ONIONS.

## Signature Sides

**MEXICAN STREET CORN**
CHARRED AND SEASON

**BLACK BEAN AND CORN SALAD**
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**CILANTRO- LIME INFUSED RICE**

**HOUSEMADE TORTILLA CHIPS**
SERVED WITH A DUO OF SIGNATURE SALSAS AND QUESO DIP

ASK ABOUT DROP-OFF OPTIONS