

A large, light gray decorative swirl graphic that starts from the bottom right and curves upwards and to the left, ending near the top right of the image.

**Xenses**  
BY JVS

## SNACKS

*small portions to nibble on*

---

**SPRING LOADED CHIPOTLE PORK**  
*cilantro, cumin, shallots, black truffle BBQ Sauce*

**SPRING LOADED GARDEN ROLL**  
*asparagus, shiitake, noodles, sesame seed, carrots, sweet & sour chili sauce*

**MACHU PICCHU PARFAIT**  
*seabass ceviche-choclo-sweet potato flan-crispy corn-lime-cilantro espuma*

**LOBSTER-ESCARGOT SOUFFLE'S**  
*garlic herb butter*

**CAPTIVATING CRAB**  
*crispy crab ball, spring onion, corn, tarragon, lobster bisque*

**ILLUMINATING SHRIMP**  
*creamy cocktail shrimp, guacamole, pickled chili's*

**ACCENTUATING TUNA**  
*big eye tuna tartar, sesame, soy, ginger, jalapeno, on ice!*

**TIN CAN LOBSTER**  
*creamed potato, yellow corn, scallions, caviar*

## SINGLE

*Interactive larger portions*

---

**BANGOK WOK**  
*pad thai, chicken or shrimp, scallions, cilantro, lime, roasted peanuts*

**HONG KONG WOK**  
*crispy chicken chowmein, vegetables, sesame*

**PAINTERS PALETTE EXCURSIONS**  
*Buttered Filet – garlic spinach, truffle mash, forest mushrooms, mac & cheese, cognac cream sauce*

**CHARRED SIRLOIN**  
*mac & cheese, forest mushrooms, jalapeno corn, creamed spinach, cabernet sauce*

**GRILLED LAMB**  
*asparagus, Moroccan carrots, garlic mash, mint-cucumber salad, harissa vinaigrette*

**BRICK CHICKEN**  
*jalapeno corn, tater-tods, mac & cheese, garlic spinach, Dijon sauce*

**CRISPY DUCK**  
*truffle mash, garlic spinach, onion marmalade, glazed carrot, tamarind glaze*

**CEDAR SALMON**  
*creamed spinach, asparagus, truffle mash, jalapeno corn, truffle BBQ sauce*

**COPPER CLAM A.K.A CATAPLANA**  
*Portuguese seafood stew, mussels, shrimp, chorizo, porto*

**CEDAR PLANK SALMON TANGINE**  
*lemon confit, spice toppings*

## SHARED

*Culinary delights to share w/friends, family, lovers & strangers.....*

---

### FOUR SQUARE MEATBALL W/ MAC & CHEESE JAR

*Angus Chuck Beef – liquid cheddar center, tomato basil sauce  
Veal Saltimbocca – prosciutto, sage, peccorino center, parmesan sauce  
Vindaloo Turkey – apricot-basil center, curry emulsion  
Truffle Chicken – liquid Emmenthal center, shiitake-truffle cream sauce*

### SASHIMI & NIGIRI LOLLIPOPS

*Served with wasabi mayo – soy syrup – yum-yum salad  
Dorito Tuna – spicy tuna, jalapeno, cilantro, dorito crust  
Torro Sashimi – soy gelee, tuna flakes, crispy ginger  
Hamachi Crackle – chili-mayo, cilantro, crunchy rice crust  
Hamachi Sashimi – chili-soy caviar, shiso, lime zest  
California – crab, avocado, cucumber, tarragon  
Eel Sensation – crispy rice-quinoa crust, eel-tamarind sauce  
Nacho Salmon- sriracha cream cheese, scallion, nacho crust  
Sutra Salmon – avocado, cucumber, yuzu jelly, shrimp chip crust  
Uni Flan - truffle salmon caviar*

### HEAVENLY WAYGU SLIDERS

*interactive preparation w/all the fixings*

### WACO-TACO

*chicken, beef or pork in a very unordinary manner*

### MEZZE PLAZA

*Kaleboulleh/ Turkish Eggplant /Goat cheese fritters/ Lentil Falafel/ Sumac  
Lamb Chops/ Chicken Borek /Lebanese Chili /Pomegranate Duck /Hummus /  
Cucumber-mint salad/ Moroccan Shrimp/ Mixed Olives/ Spinach cheese pie/  
Garlic Labne/ Fresh Pita*

### BOLLYWOOD TOUR

*Chicken Tikka Masala/Palak Paneer/Butter Chicken/Malai Kofte/Chole w/  
chutneys & fresh paratha's*

### TIJUANA "BIBIMIBAP"

*chipotle pork, beans, rice, corn, jalapeno, cilantro*

### DEMI LAVA ROCK STEAK

*trio of sauces & accessories*

### THE GAUDI

*Mussel Sofrito / Saffron Paella / Catalan Peppers-Chorizo-Egg*

### SEAFOOD STAIRCASE

*chilled & poached seafood w/ condiments*

### CRAB & SHRIMP "YAKI-STYLE"

*interactive condiment tray*

### THAI SOUP BOWL

*Chicken or Shrimp – "hot-pot-style"*

### THE WEDGE SALAD CHOP BLOCK

*assemble the way you like it*

### SMOKED CHILI CAESAR

*anchovy fritters, parmesan puffs*

### "KALEBOULLEH"

*salad assembling required*

## SIDES

*Please your curious palate.....*

---

### VEGETABLE JAR INSPIRATIONS

*Selections: Carrot fondant – confit – caramelized – flan – crunch w/toasted  
hazelnuts*

*Sweet potato fondant w/ cumin-raisin-caper topping*

*Asparagus – hollandaise-citrus foam*

*Broccoli – Vermont cheddar crust*

*Spinach – fried garlic-onion crumble*

*Potato Puree – truffle-chive topping*

*Creamed Corn – jalapeno-chili whip*

*Mushroom Parfait – tobacco shallots*

### "SNACK-CRACKLE-POP"

*truffle fries, cheddar tater-tods, lentil fritters, spiced chickpeas*

### ROCK STONE PARATHA

*cilantro chutney*

### TATER TOTS LOLLIPOPS

*ketchup center*

### TIN CAN DOUBLE BAKED POTATO

*cheddar, scallions, bacon*

A large, light gray decorative swirl graphic that starts from the top right and curves downwards and to the left, ending near the bottom right of the page.

**xenses**  
BY JVS