

LUNCH  
CARNIVAL



**APPETIZER**

**Lobster Bisque**

grapefruit confit, whipped yogurt butter

**Slow Braised Pork Belly**

lentil du puy, condensed yuzu, au jus

**Heirloom Tomato**

baby greens, merlot, pesto crema  
& roasted lemon dressing

**ENTRÉES**

**Pappardelle**

thyme stewed pumpkin, pecorino, pumpkin seeds

**Seared Japanese Sea Bass**

spinach nage, butternut squash

**Charred NY Steak\***

steamed broccoli, crisp mushrooms,  
roasted garlic, truffled cabernet jus

**DESSERT**

**Tres Leches**

chocolate, honey & coconut

**Hazelnut and Malted Chocolate**

chocolate ganache, cream, cocoa & orange juice  
double chocolate ice cream

**Fresh Fruits**

hand-cut tropical fruits

Please inform your server if you have any food allergies

\*Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, specially if you have certain medical conditions.