Chef’s Table Menu - New (as of 10/27/12)

RECEPTION  
Parmesan Core & Olive  
Chorizo & Dates, Piquillo Sofrito  
Focaccia, Mascarpone Cream & Prosciutto Crudo  
Langoustine & Sundried Tomato Jam Fritters

MENU  
Tomatoes Our Way!  
Aerated Tomato Juice, Cocoa Butter Coated, Chardonnay Poached

Tuna Banh Mi  
Lemon Bread, Sesame Crisp, Miso Cream Avocado gel

Cornish Hen  
Caramelized, Butternut Squash, Sofrito

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Bavarois  
Spinach, Green Peas, Warm Turnip & Apple Juice

Salmon  
Herb Pesto, Cured Tomatoes, Carrots, Fava, Mushroom Earth, Condensed Beets

Wagyu  
Slow Stewed Short Ribs, Potato Pebbles, Pumpkin Fudge, Tomato Dust

Dessert  
Chocolate “88F”  
Aerated Pistachio and Mango Cake with Mascarpone Cream, Guava and Caramel Praline