

Seven Course

SEVEN COURSE WINE DINNER

Displayed Hors D'oeuvres

Artisan Cheese Flight
Caramelized Onion Chutney, Cabernet Honey, Quince Paste

Garam Masala scented Sweet Potato Latke
With Smoked Salmon, Wasabi Tobiko and Lemon Cream

Dinner Service

Amuse

Ahi Tuna Seviche with Ginger-Lime Essence

First Course

Cucumber-Tomato Relish with Lump Crab

Second Course

Spiced Seared Scallop with Apple Radish Slaw
Baby Greens and Apple Cider Gastrique

Intermezzo

Pomegranate Sorbet with Vanilla Gelee

Main Course

Pan Seared Sea Bass
Wilted Spinach, Potato Scallion Pancake and Curry tomato Emulsion

Transition

Pineapple Brulee with Warm Brie Toasted Almonds, Coconut

Dessert

Ancho Chili-Dark Chocolate Souffle Dulce de Leche, Whipped Cream

fusions cuisine™

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