



*We use mostly local organic ingredients that may alter depending on season and location.  
We only use the highest quality oils for preparing our dishes; avocado, grapeseed, or olive oil.  
We provide customization for all dietary restrictions and can modify or create a menu based around clients needs and wants.*

## SALADS

### BEET CARPACCIO (gf)

red and gold beets, heirloom tomatoes, orange supreme, arugula, humboldt fog chevre, toasted hazelnuts, pomegranate vinaigrette

### CRUNCHY KALE (gf)

black kale, baby kale, napa cabbage, green apples, red onion, pistachios, and parmigiano reggiano with a lemon vinaigrette

### WILD ARUGULA AND MUSHROOMS (gf)

wild arugula, seared shiitake mushrooms, pecorino cheese, toasted pine nuts with a lemon anchovy dressing

### BENEDICT COBB (gf)

frisee, wild mixed greens, mixed herbs, cherry tomatoes, avocado, red onion, aged gorgonzola crumbles, grilled chicken breast, poached egg and beef bacon with a smoked paprika hollandaise vinaigrette

### CAESAR

hearts of romaine, shaved pecorino, and garlic croutons with a creamy anchovy aioli

### HEIRLOOM TOMATO (gf + vegan)

heirloom tomatoes in fig balsamic and truffle vinaigrette sprinkled with smoked maldon salt

### ROASTED TOMATO BURRATA (gf)

burrata, roasted cherry tomatoes on the vine, fresh basil, toasted garlic crostini, pesto and a balsamic drizzle

### CUCUMBER SALAD (gf + vegan)

Japanese cucumber ribbons, Italian parsley leaves, dill and toasted sesame seeds in a sweet rice wine chili vinaigrette

### MOROCCAN CARROT SALAD (gf + vegan)

julienne carrots with red onions, parsley and garlic tossed in a cumin and coriander honey vinaigrette

### BABY LETTUCE + HERBS (gf + vegan)

baby spinach, baby arugula, baby kale, little gem, radicchio, dill, parsley, chives, mint, tarragon in a sweet sherry vinaigrette

### MEDITERANEAN FARRO SALAD

toasted farro, cherry tomatoes, radish, cucumber, parsley, mint, feta cheese and red onion in a lemon oregano vinaigrette

#### PANZANELLA (vegan)

pulled sourdough croutons, heirloom cherry tomatoes, red onion, Italian parsley leaves in a mustard vinaigrette

#### HARICOT VERTS AND ROASTED HAZELNUTS (gf + vegan)

french green beans, candied hazelnuts, italian parsley in a shallot mustard vinaigrette

#### SESAME TUNA + CALAMARI SALAD (gf)

seared wild caught sesame tuna, crispy wild caught calamari tossed in a sweet unagi sauce served on a bed of mesclun greens, seaweed salad, and pickled ginger in a carrot orange ginger dressing

#### EGGPLANT CAPONATA (gf + vegan)

roasted balsamic caramelized eggplant with pine nuts and shallots

#### SEARED DUCK A' LORANGE

pulled organic duck on a bed of frisee, endive and radicchio with fried wonton crisps, sliced almonds and mandarin oranges in a sesame soy vinaigrette

#### CHICKPEA RADICCHIO SALAD (gf)

chopped radicchio, arugula, cherry tomatoes, pepperoncini, red onion, chickpeas and shaved pecorino with oregano vinaigrette

#### SOUTHWEST SALAD (gf)

baby romaine, cherry tomatoes, red cabbage, black beans, grilled corn, red onion, avocado, queso fresco and crispy tortilla strips with a creamy cilantro lime aioli

#### PEAR AND FENNEL SALAD (gf)

shaved raw fennel, endives, arugula, thinly sliced pears, shallots, chopped pistachios in an anchovy date vinaigrette

#### BROCCOLINI SALAD (gf + vegan)

crispy broccolini stems, red onions, walnuts, dried currants in a smoked paprika aioli

#### BRESAOLA (gf)

baby arugula, caramelized onions and shaved pecorino on a bed of aged thin slices of bresaola with toasted garlic crostini in a truffle balsamic vinaigrette

#### ROASTED FIGS + GOAT CHEESE (gf)

mixed baby greens, roasted figs, goat cheese, dill tossed in a fig balsamic vinaigrette

## PLATTERS

#### CHARCUTERIE PLATTER

a selection of sliced artisanal meats and chicken liver pâté garnished with cornichons and olives, served with breadsticks and crostinis

#### ARTISANAL CHEESE PLATTER

a selection of artisanal cheeses garnished with grapes, asian pears, fig spread, local raw honey, mixed truffle nuts and crackers

#### MEDITERRANEAN PLATTER

grilled balsamic vegetables served with hummus, olive tapenade, sun dried tomato pesto, feta cheese and toasted pita triangles

#### ORGANIC CRUDITÉ (gf)

a selection of fresh raw seasonal vegetables served with dill aioli and chipotle cashew dip

**ORGANIC HOUSE MADE TORTILLA CHIPS OR PLANTAIN CHIPS (gf + vegan)**  
served with guacamole, mango pico de gallo, black bean dip and roasted tomatillo salsa

**LOCAL SEASONAL MIXED FRUIT PLATTER (gf + vegan)**  
local and seasonal sliced fruit platter

## HORS D'OEUVRES / APPETIZERS

two dozen minimum per order per each hors d'oeuvre

**CROSTINI WITH FILET MIGNON**  
horseradish aioli, onion confit, and balsamic drizzle

**ARANCINI**  
deep fried rice balls with parmesan, mozzarella and fontina served with marinara sauce

**CRISPY CHICKEN TENDERS**  
\*gf available upon request  
with honey mustard and BBQ sauce

**MINI CRAB CAKES (gf)**  
with remoulade drizzle and papaya slaw

**SICILIAN BEEF MEATBALLS (gf)**  
with italian gravy

**AVOCADO CRISPY RICE (gf + vegan)**  
with truffle ponzu, unagi, microgreens and serrano pepper

**SPICY TUNA AVOCADO CRISPY RICE (gf)**  
with truffle ponzu, unagi, microgreens and serrano pepper

**SWEET POTATO TAQUITOS (gf + vegan)**  
with yukon gold and sweet potato, caramelized onions topped with creme, mole, pomegranate and mango salsa,  
toasted pepitas and micro greens

**RISOTTO STUFFED MUSHROOM (gf)**  
wild mushroom risotto stuffed in a baby portabella mushrooms

**TUNA TARTARE WONTON CRISP (gf)**  
with wasabi aioli and ponzu sauce

**YELLOW TAIL COCONUT LIME CEVICHE**  
served with taro chips

**JERK BBQ CHICKEN LOLLIPOPS**  
with creamy pineapple herb aioli

**BEEF SLIDERS**  
with caramelized onions, gouda cheese and truffle aioli

**CRISPY COCONUT SHRIMP**  
with mango chutney habanero sauce

**MINI TACOS (gf)**

braised short rib

baked lobster

served with mango yuzu avocado salsa, chipotle aioli in a mini corn tortilla

**PHILLY CHEESESTEAK EGG ROLL**

filet mignon, caramelized onions and green peppers rolled in wonton wrap with a sweet chili sauce

**FRIED CHICKEN AND BUTTERMILK WAFFLES**

with wasabi honey butter drizzle

**PIZZA BITES**

margarita

mixed mushroom fontina

bresaola, pineapple salsa and burrata

pesto, heirloom tomato and goat cheese

**TUNA STUFFED BABY BELL PEPPERS (gf)**

with olive oil braised wild caught ahi tuna drizzled in balsamic reduction and micro greens

**TROPICAL GAZPACHO SHOOTER**

tomato base cold soup topped with fresh tomato, cucumber, pineapple, mango, red onion, mint, parsley and cilantro with a toasted garlic crouton

## MAIN COURSE

### SEA

**CHILEAN SEA BASS (gf)**

with garlic mashed potatoes and pan seared zucchini, carrots and peppers drizzled with lemon butter sauce

\*paleo available upon request

**GRILLED LOBSTER TAIL (gf)**

with roasted fingerling potatoes, pan seared asparagus and lemon butter sauce

\*paleo available upon request

**SOLE WITH BEURRE BLANC (gf)**

with potato au gratin, mixed vegetable medley in a lemon white wine caper creamy sauce

\*paleo available upon request

**CRISPY BRANZINO (gf + paleo)**

skin on filet pan seared to perfection served with shaved fennel, leeks and roasted cherry tomatoes in a truffle spring pea sauce and saffron lemon butter sauce

**SHRIMP SCAMPI**

sautéed with garlic, olive oil, white wine served with lemon saffron rice and english peas with diced carrots

\*gf + paleo available upon request

**SPAGHETTI ALLO SCOGLIO**

mixed shrimp, calamari, and mussels served with linguine and seared cherry tomatoes in a white wine and garlic sauce

\*gf + paleo available upon request

**TUSCAN SALMON (gf)**

with sauteed tomatoes, spinach, basil and garlic in a creamy white wine lemon sauce served with lime saffron rice

\*paleo available upon request

**PESTO SALMON (gf)**

served with fettuccine, cherry tomatoes and a side of roasted broccolini

\* paleo available

**SEAFOOD PAELLA (gf)**

valencia rice cooked with prawns, mussels, clams, scallops, and calamari in a saffron broth served with english peas and diced carrots

**SAKE MISO GLAZED BLACK COD (gf)**

served with charred baby bok choy, sticky rice, and shiitake mushrooms buttons

**LOCAL HAWAIIAN CATCH WITH SAGE BROWNED BUTTER (gf)**

served with roasted butternut squash risotto and asparagus

**SHRIMP AND POLENTA (gf)**

shrimps sauteed in a lemon butter sauce served over creamy polenta and mixed mushroom medley

**CILANTRO LIME SALMON (gf)**

herbed crusted salmon with cilantro lime rice and mango salsa verde

**PAN SEARED SCALLOPS WITH BROWNED BUTTER AND LEMON (gf)**

served with butternut squash risotto and pan seared asparagus

**SEAFOOD GUMBO (gf)**

lobster, crab legs, shrimp, scallops, chicken thighs beef sausage slow cooked in a roux with red peppers and onions served with saffron rice

**ISLAND FRIED SNAPPER ESCOVITCH**

topped with pickled onions, carrots, herbs in a spiced butter sauce served with coconut rice, beans and fried plantain

**MAHI - MAHI (gf)**

in a kaffir lime + lemongrass coconut broth with julienne carrots, zucchini, yellow squash, bell peppers and a purple garlic potato puree

**LAND**

**GAUCHO SKIRT STEAK (gf +paleo)**

served with homestyle potatoes, asparagus and chimichurri

**BRAISED SHORT RIBS (gf +paleo)**

served with garlic mashed potatoes, caramelized onions and mushrooms in a red wine and balsamic reduction

**HERB CRUSTED RACK OF LAMB (gf +paleo)**

served with garlic herb pommes frites and balsamic roasted brussels drizzled with a side of pomegranate balsamic molasses

**STEAK AU POIVRE (gf)**

filet mignon crusted with peppercorn's in a rich creamy cognac sauce served with pommes frites and mixed mushroom medley

**BBQ BEEF RIBS (gf)**

oven baked juicy and tender to perfection with sweet and tangy caribbean bbq glaze served with truffle mac -n- cheese and citrus lime papaya slaw

#### **BRAISED OXTAIL (gf)**

six hour braise in red wine served bone in tender to perfection with creamy polenta and roasted balsamic glazed carrots

#### **STEAK FAJITAS (gf)**

skirt steak with grilled peppers, onions, zucchini and portobello mushrooms served with cilantro lime rice and tortillas

#### **CURRY BEEF STEW (gf + paleo)**

slow cooked beef tenderloins with onions, carrots and potatoes in a savory broth served with coconut plantain fried rice

### **SKY**

#### **CHICKEN COQ AU VIN (gf +paleo)**

served with braised carrots, potatoes, pearl onions, garlic and mixed mushrooms

#### **LEMON GARLIC CRISPY CHICKEN CONFIT LEGS (gf)**

slow braised in olive oil scented with thyme and garlic served with sauteed garlic spinach and wild rice pilaf

#### **SPATCHCOCK CORNISH HEN (gf + paleo)**

flattened and pan seared under a brick to crispy and juicy perfection served with homestyle potatoes and moroccan carrot slaw with garlic mashed potato purée and roasted balsamic glazed carrots

#### **CHICKEN MILANESE**

thin slices of breaded chicken breast pan fried to crispy perfection served with capellini, fried garlic, roasted broccolini and roasted cherry tomatoes drizzled with lemon butter caper sauce

\*gf + paleo available upon request

#### **CHICKEN PAILLARD (gf)**

lemon herb chicken breast pounded thin and pan seared with a lemon drizzle served with fresh arugula parmesan salad and basmati rice

\*paleo available upon request

#### **JERK CHICKEN LEGS (gf + paleo)**

served with coconut lime rice and peas, stewed cabbage, fried plantains and citrus lemon papaya slaw

#### **SOUL FRIED CHICKEN + BISCUIT (gf)**

served with smoked turkey collard greens, 3 cheese mac -n- cheese, and habanero honey maple syrup

#### **SLOW BRAISED PULLED DUCK ENCHILADAS WITH MOLE (gf)**

topped with mole sauce, avocado jalapeno crema, toasted pepitas and mango pomegranate salsa served with sweet potato caramelized onion purée and pickled red onions

### **VEGAN**

#### **SWEET POTATO ENCHILADAS WITH MOLE (gf)**

topped with mole sauce, avocado jalapeno crema, toasted pepitas and mango pomegranate salsa served with coconut black sticky rice and pickled red onions

#### **TOFU VEGETABLE COCONUT CURRY (gf)**

with carrots,zucchini, yellow squash, bell peppers in a rich coconut curry broth served with forbidden rice

**KING TRUMPET MUSHROOM SCALLOPS (gf)**

served with butternut squash risotto and pan seared asparagus with sage truffle sauce

**JAPANESE MISO EGGPLANT (gf)**

with ginger, garlic, shallots and scallions tossed in sweet miso soy glaze served with sticky rice sprinkled with sesame seed

**PAN SEARED AND ROASTED CAULIFLOWER STEAK (gf)**

served with pistachio date gremolata, mediterranean eggplant caponata and sweet tahini drizzle

**EGGPLANT PARMESAN**

crispy breaded eggplant topped with mushroom ragu, cashew cheese and marinara sauce

**PASTA**

**CLASSIC LASAGNA BOLOGNESE**

classic beef ragu bolognese, fresh made ricotta, and imported parmesan cheese

**PAPPARDELLE WITH DUCK RAGU**

with shaved parmesan cheese

**PASTA PRIMAVERA (vegan)**

penne pasta tossed w/ seasonal vegetables, garlic, white wine and olive oil

**WILD MUSHROOM TAGLIATELLE**

mixed wild mushrooms with garlic, herbs in a white wine sauce topped with shaved pecorino cheese

**MIXED MUSHROOM AND TRUFFLE RISOTTO (gf + vegan)**

**ROASTED BUTTERNUT SQUASH AND SAGE RISOTTO (gf + vegan)**

**SIDES**

Crispy Home Style Potatoes with Mushrooms and Onions (gf + paleo + vegan)

Garlic Mashed Potatoes (gf)

Wasabi Mashed Potatoes (gf)

Potato Au Gratin (gf)

Truffle 3 Cheese Mac -N- Cheese  
fontina, gruyere, and mozzarella cheese

Roasted Fingerling Potatoes with Garlic and Herbs (gf + paleo + vegan)

Pommes Frites with Garlic and Parsley (gf + paleo + vegan)

Seared Asparagus (gf + paleo + vegan)

Pan Seared Broccolini (gf + paleo + vegan)

Roasted Balsamic Brussels (gf + paleo + vegan)

Roasted Balsamic Carrots with Shallots (gf + paleo + vegan)

Creamed Spinach (gf)

Sauteed Spinach with Crispy Garlic Chips (gf + paleo + vegan)

Roasted Zucchini and Summer Squash (gf + paleo + vegan)

Sesame Ginger Green Beans with Slivered Almonds and Garlic Chips (gf + paleo + vegan)

Wild Mushroom Medley in White Wine Sauce (gf + paleo + vegan)

Mixed Seasonal Vegetable Medley (gf + paleo + vegan)

\*prepared with seasonal vegetables  
tossed in white wine butter sauce

Cheesy Polenta (gf)

Wild Rice Pilaf (gf + vegan)  
with mushrooms, carrots, shallots and herbs

Forbidden Rice with Currants, Pecans and Herbs (gf + vegan)

Saffron Rice (gf + vegan)

Cilantro Lime Rice (gf + vegan)

Basmati Rice (gf + vegan)

Sticky Sushi Rice (gf + vegan)

Caribbean Rice and Peas (gf + vegan)

Cuban Black Beans (gf + vegan)

Fried Plantains (gf + paleo + vegan)

## DESSERT

### CARAMEL BUTTERSCOTCH BUDINO

topped with creme fraiche, smoked maldon and fresh raspberries

### SWEET PAPAYA + MANGO PANNA COTTA

topped with blackberries and mango mint drizzle

### TIRAMISU

cacao and vanilla kissed mascarpone with espresso dipped ladyfingers, whipped cream and smoked maldon

### NAPOLEAN

Russian puff pastry cake with rich creamy layers served with berries

### FRUIT TART

small mixed berries and seasonal fruit on a bed of whipped mascarpone served in a pie crust



### ICE CREAM SUNDAE

3 scoops of mixed ice cream with pan seared banana, chocolate hazelnut drizzle, crushed pistachios and mixed berries