



CULINARY KITCHEN CHEF'S TABLE

CHOOSE ONE OF THE FOLLOWING FOUR MENUS

GLUTEN FREE OR VEGETARIAN UPON REQUEST

MENU CHOICES ARE SUBJECT TO CHEF AVAILABILITY

WINE & BEER AVAILABLE AT ADDITIONAL COST

CHEF KRISTA MONTALVO

SOUTHERN CELEBRATION

HEART OF PALM "CRAB CAKE" ON A BED OF GREENS WITH REMOULADE SAUCE
CRAWFISH ETOUFFEE WITH CAROLINA GOLDEN RICE
BANANAS FOSTER A LA MODE

MEDITERRANEAN DINNER

LAMB & FETA MEATBALLS
ZUCCHINI RAVIOLI PURSES WITH MARINARA
ROASTED APRICOTS WITH MASCARPONE, HONEY & PISTACHIOS
(OTHER IN-SEASON FRUIT MAY BE SUBSTITUTED)

CHEF TRANG PHAM

EVENING IN VIET NAM

BÁNH XÈO - SHRIMP AND PORK TURMERIC COCONUT CREPE CAKES WITH NOUC CHAM
CÀ RI GÀ - VIETNAMESE CHICKEN CURRY NOODLE SOUP
CHÈ BA MÀU - TRI COLOR BEAN AND PANDAN JELLY COCONUT PUDDING

TRADITIONAL KOREAN

KIM CHI JIGAE - SEAFOOD STEW WITH KIMCHI
JAPCHAE - POTATO GLASS NOODLES WITH SAUTÉED VEGGIES WITH CHICKEN, BEEF, OR PORK
MANGO COCONUT PUDDING WITH TAPIOCA PEARLS

EAT. DRINK. AH HAA!