North & South America

Appetizer and Soup

* LATIN-AMERICA-STYLE GRAVLAX
Salmon cured with pisco sour, kosher salt, sugar, cilantro and crushed pepper-corns served with a mellow jalapeno-honey mustard dressing.

GUISO
A traditional Argentinian soup with pieces of tender beef, sweet potato, carrot, onion, potato, squash, and tomato.

Entrées

* BOURBON GLAZED BEEF WITH GRILLED PORTABELLA MUSHROOMS
Grilled to perfection and presented on a bed of cheddar cheese grits and sautéed greens.

POBLANO STUFFED "PECHUGA DE POLLO"
Golden baked chicken breast filled with roasted, mild-spicy pepper and melting Queso Blanco, accompanied with braised tomato-cilantro rice, roasted carrots and roasted cumin-buttered corn kernels.

Dessert

THE "BIG APPLE" CHEESECAKE
New York-style cheesecake served with warm cinnamon-apple compote.

Regional Wine	Bottle	Glass
Blackstone Sauvignon Blanc, California, USA	$35.00	$7.00
Santa Carolina Cabernet Sauvignon, Chile	$22.00	$5.00

Asia & Australia

Appetizer and Soup

VIETNAMESE SPRING ROLL WITH CHICKEN
Tender grilled chicken rolled together with romaine lettuce, rice noodles, basil, cilantro and toasted peanuts, served with Nước chấm dipping sauce.

SHIITAKE SALAD WITH SESAME-GINGER VINAIGRETTE
A combination of crisp, colorful vegetables and grilled shiitake mushrooms tossed with a flavorful sesame-ginger vinaigrette.

Entrées

WATTLESEED ROASTED DUCK WITH APRICOTS
Served over smoked back bacon and potato galette, sautéed spinach with macadamia nuts, and complemented with a tamarind glaze.

TOFU AND VEGETABLE KORMA
A blend of cauliflower, green beans, tofu, potatoes, green peas and carrots finished with a lively flavor of ginger and cilantro and accompanied with freshly baked whole-wheat paratha bread.

Dessert

KIWI AND PASSION FRUIT PAVLOVA
Crisp meringue shell filled with vanilla whipped cream, topped with sliced kiwi and drizzled with passion fruit sauce.

Regional Wine	Bottle	Glass
Villa Maria Sauvignon Blanc, New Zealand	$45.00	$9.50
Peter Lehmann Shiraz Barossa, Australia	$54.00	$11.50

Master Chefs INTERNATIONAL DINNER

Europe & Africa

Appetizer And Soup

MEDITERRANEAN MEZZE PLATE
Creamy hummus, marinated olives, smoky-flavored baba ghanoush, rice-stuffed grape leaves and olive oil-marinated feta cheese.

SCANDINAVIAN-STYLE SEAFOOD AND POTATO CHOWDER
Silky, smooth, thick soup heightened with fresh dill and flavored with Aquavit liquor.

Entrées

LEBANESE LAMB SHANK
Served over flageolets braised in a tomato-lamb jus, served with basil-minted couscous and roasted carrots.

ASPARAGUS AND FONTINA CHEESE RISOTTO WITH SAUTÉED COD
Accented with diced tomato and basil oil. Available as a vegetarian option on request.

Dessert

MOHR IM HEMD
A warm light chocolate nut sponge, coated with cognac laced chocolate sauce and topped with a generous cloud of whipped cream.

Regional Wine	Bottle	Glass
Footprint Chardonnay, South Africa	$29.00	$6.00
Perrin Reserve Cotes-Du-Rhone, France	$39.00	$8.00

Chef Rudi's TOUR AROUND THE WORLD

Appetizer And Soup

BRIE IN CRISPY PHYLLO WITH APPLE-CRANBERRY CHUTNEY
Warm, creamy Brie topped with chutney of tart apple, sweet-dried cranberries and toasted almonds, wrapped in crispy phyllo dough.

CHILLED PUMPKIN SOUP
Creamy and flavorful with hints of cinnamon, ginger and Vermont maple.

Entrées

SAUTÉED SHRIMP PROVENÇAL
Scented with Mediterranean herbs, garlic and tomato concassée, served with florets of crisp, tender broccoli.

ORECCHIETTE WITH ITALIAN SAUSAGE AND ESCAROLE
Small pasta shells baked with Italian-style herbed sausage, fresh oregano, tender ribbons of escarole, white wine, diced roma tomatoes and lemon cream, finished with Pecorino Romano.

Dessert

BAKED ALASKA
An ice cream glacier under a blanket of meringue, with a warm brandy Bing cherry sauce.

Chef Rudi Sodamin's Private Label	Bottle	Glass
Chardonnay, Rattlesnake Hills, Washington, USA	$24.00	$5.00
Cabernet Sauvignon, Rattlesnake Hills, Washington, USA	$24.00	$5.00