

Our Global Community

April 22nd, 2021

Appetizer

(choose 1)

“Tartare” of Roasted Peppers

Roasted poblano peppers with roasted garlic and almonds, topped with preserved, smoked egg yolk to spread on crusty bread.

Vietnamese Style Chicken Meatball in Lettuce Wraps

Baked meatball flavored with lemongrass, aromatics, and bright herbs; served with fresh jicama salsa garnish.

Soup

(choose 1)

Consommé Le Jeune Chef

Glistening beef and chicken enriched broth garnished with chicken and veal quenelles and perles of zucchini.

Potato Leek Soup

Warm and creamy all vegetable soup; garnished with fresh chives.

Salad

Wedge with Ginger Dressing

Fun presentation of iceberg lettuce skewered, then topped with carrot ribbons, toasted sesame seeds, fried shallots, pickled ginger, and topped with ginger dressing.

Entrée

(choose 1)

Braised Chicken Thighs

North African-inspired flavor with exotic mushrooms, bell peppers, olives, white wine, and lemon; garnished with toasted almond.

Steamed Halibut Primavera

Beautiful halibut fillet steamed with a touch of sake, star anise, and citrus; served fresh spring vegetables in a light broth with farro.

Sweet and Sour Grilled Duck Breast

Crispy skin and tender duck breast with a classic marinade of balsamic vinegar, honey, garlic and fresh herbs; served with wild rice pilaf and fresh spring greens.

Desserts

(choose 1)

Chocolate Italian Cream Cake

Apple/Berry Crostata

Fruit Dream Bar

\$20/meal

(plus tax and gratuity)

Dinner takeout will be available for pickup between 4:30-6:30