

SALADS

WATERMELON, HEIRLOOM TOMATO & FETA SALAD

Rosé wine vinaigrette, basil

● BABY GREENS, FRESH FIGS & IBERIAN HAM SALAD

Spinach, arugula, caramelized walnuts, rosemary honey, sherry vinegar

COLD APPETIZERS

TUNA TARTARE

Wasabi foam & avocado, soy sauce, sesame oil, coriander sprouts

GRILLED FOIE GRAS

Port wine reduction & apple purée, crispy apple chips

HOT APPETIZERS

MISTI ASPARAGUS

Green and white asparagus, poached egg, white truffle purée, pancetta

KING CRAB CANNELLONI

Ricotta cheese, butter, black truffle, parsley

SOUPS

★ ® CAULIFLOWER CREAM

Almonds, saffron foam, croutons

LOBSTER, JUMBO & CLAM CHOWDER

MAIN COURSES

SEA SCALLOPS WITH BACON

Spinach, sundried tomato, pine nuts, blue cheese foam

SEA BASS IN BUTTER SAUCE

Sweet potato, cinnamon, baby vegetables

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Healthy dishes which help in maintaining a balanced diet

& Gluten free dishes

MAIN COURSES

W U8 SHRIMP IN SAFFRON BEURRE BLANC

Fondant potatoes

® BEEF FILLET

Porcini mushroom sauce, caramelized baby carrots, rustic mashed potatoes

® RACK OF LAMB

Rosemary sauce, sweet potato dauphinoise, onion compote

45 OZ TOMAHAWK

Corn on the cob with butter, chimichurri, red wine demi-glace sauce

DESSERTS

SPICED BROWNIE

Red wine ice cream

NEW YORK CHEESECAKE

Hazelnut, pistachio

Whole Food Plant-Based Menu

APPETIZERS

♥ FRIED POLENTA

Cauliflower purée, sautéed spinach, tomato paper, garlic chips, pepper sauce

● CRISPY RICE

Pea cream, carrot ragout, walnuts, green oil, citrus vinaigrette

● PEAR AND BEET CARPACCIO

Arugula, fried capers, olive crumble, tofu cream with fig

SOUP

● FENNEL CREAM SOUP

Carrot, fried leek & parsley oil

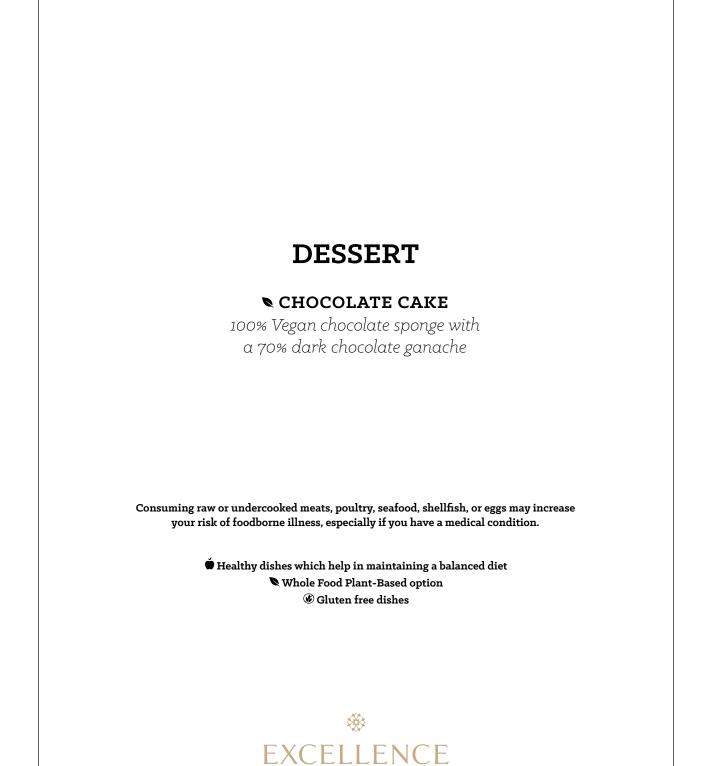
MAIN COURSES

● PORTOBELLO

Carrot purée and rice, edamame, mixed vegetables

● LENTIL SPHERE

Couscous, dried fruits, tomato sauce



CORAL PLAYA MUJERES, MEXICO