

Stations from Around the World

From Provence...

Tomato And Fennel Confit Tart With Fresh Herb Salad, Niçoise Olive Tapenade
And Crisp Artichoke Chips

Crostini With Truffle Butter And Wild Mushrooms

Salad Of Quickly Sauteed Maine Diver Scallops With Chanterelle Mushrooms
And A Parsnip Truffle Emulsion

Pheasant With Caramelized Salsify And Banyuls Sauce

Warm Mashed Potato And Leek Tarts

Tenderloin Of Beef On Caramelized Red Wine Onions
Creamy Cepe Mushroom Potatoes And A Savory Garlic Sauce

Seared Foie Gras On Caramelized Peaches
With Ginger, Lime And Brioche Toast

Three Mustard Crusted Farm Chicken With Pinot Fries

Crispy Whitefish "1992 Classic" With Brandade Potatoes

Truffled Mushroom And Brie Profiterole

From California...

Farmer's Market Tomatoes With Burratta Cheese And Basil

Red Bliss Potatoes With Bacon, Crème Fraiche And Poached Leeks

Seared Filet Of Beef On Point Reyes Blue Cheese Tart
With A Napa Red Wine Jus

Ceviche In Cucumber Cups

Atlantic Salmon With Morel Mushrooms, Sweet Peas And Chervil

Beef Tenderloin With Garlic Gnocchi And Roasted Root Vegetables

Sautéed Farm Chicken With Roasted Duo Colored Asparagus And Basil Coulis

Braised Shortribs With Roasted Garlic Mash And Pancetta Wrapped Asparagus

Peppercorn Encrusted Filet Of Beef Carved To Order

Accompanied By A Wild Mushroom Ragout

Searched Filet Of Beef
Served On A Feuille De Brique Tart Of Point Reyes Blue Cheese
With A Sauce From Napa

Roasted Breast Of Guinea Hen With Braised Red Cabbage,
Sautéed Mushrooms And Calvados Jus With Golden Raisins

Pecan Crusted Chicken Breast On Butternut Squash Puree
With Warm Spices, Swiss Chard And Cider Reduction

Pheasant With Roasted Butternut Squash Ravioli And Pumpkin Seed Oil

From Asia...

Tuna Tartare Wontons With Avocado And Wasabi

Belgian Endive With Chinese Eggplant And Roasted Chicken

Imperial Rolls
Rice Paper Rolls Filled With Shrimp, Lettuce, Mint And Cilantro

Beef Short Rib Skewers With Asian Flavors

Peppered Tuna With Baby Bok Choy And Ponzu Sauce

Asian Duck Cones With Honey Ginger Sauce

Roasted Duck Breast With Foie Gras, Maui Onion
And Caramelized Honey Red Wine Juice

Liberty Farms Duck Breast
With Chinese Forbidden Black Rice, Hedge Hog Mushrooms
And Honey-Kumquat Marmalade

Vegetarian Summer Rolls With Spicy, Sweet & Sour Sauce

Pad Thai Noodles
Thailand's Most Famous Noodle Dish! Sen Chan Noodles Tossed With Shrimp,
Beansprouts, Leeks, Tofu, Garlic And Spices

Brisket Kalbi-Style

From Italy...

Fresh Melon Wrapped With Duck Prosciutto, Figs, Peppergrass Salad
And A Port Wine Vinaigrette

Grissini Wrapped With Carpaccio, Arugula And Crème Fraiche
Served On Bed Of Grated Parmesan

Spinach And Fontina Croquettes

Bruschetta With Spicy Italian Sausage, Red Onion And Orange Marmalade

Parmesan Risotto With Melted Plum Tomatoes, Garlic
And Mozzarella Stuffed Zucchini Flowers

"Acqua Pizza" Of Seabass, Shrimp And Clams

Bouillabaisse Of Fresh Pacific Seafood With Rouille

Roast Cornish Game Hen With Ginger, Grain Mustard,
Puree Of Yukon And Sweet Potato

Veal Florentine Ravioli In Marinara Sauce

Rack And Osso Bucco Of Lamb With Porcini And Artichoke

Tower Of Tomato Confit And Fennel, With Mozzarella,
Roasted Peppers, Italian Zucchini And Chervil

Creamy Polenta With Melted Tomatoes And Truffle Oil
Presented In Hollow Wheel Of Parmesan

Sedanini Pasta With Broccolini Flowers, Arugula
And Sundried Tomatoes

Herb Crusted Sea Bass On Crispy Risotto Cake
With Wilted Herbs And Winter Vegetables

Sweet Potato Gnocchi With Chanterelles Mushrooms, Sage,
White Truffle Oil And Pecorino

Porcini Ravioli With Asparagus Ragout, Pancetta And Walnut-Mascarpone Sauce

Lightly Smoked Salmon Tartare And Poached Maine Lobster
In A Classic Basil Garlic Tomato Bruschetta

Prosciutto San Daniele, Soft Italian Cheese, Peppergrass And A Pesto Dressing

From Italy...Cont.

Grilled Atlantic Salmon With Grilled Salmon With White Bean Puree, Treviso
And A Pinot Grigio Reduction

Dry-Aged Prime Beef Strip Loin And Grilled Short Rib
With Pancetta Wrapped Salsify, Glazed Onions And Truffle Jus

Herb Crusted Sea Bass On Crispy Risotto Cake
With Wilted Herbs And Winter Vegetables

Roasted Chicken With Garlic Fingerling Potatoes And Spinach Fiorentina

Red Wine Braised Prime Beef Shortrib With Chanterelle Mushrooms,
Potato Gnocchi And Gorgonzola Cheese

Seared Halibut With Oven Roasted Tomatoes, Caper Berries,
Niçoise Olives And Roasted Baby Fennel

Grilled Salmon With Herbs Over Fennel And Crushed Plum Tomatoes

Grilled Seabass With Sliced Artichokes Stewed In Olive Oil

Monkfish Baked With Oranges, Green Olives And Oregano

Grilled Tuna With Red Endives
(Grilled Marinated Tuna Along With Grilled Radicchio, Endive
And Red Onion W/Balsamic And Thyme)

Roast Free Range Chicken With Porcini And 3 Sweet Peppers

Veal Scaloppini With Lemon, Capers And Artichokes

Grilled Lamb Chops With Rosemary Tomato Sauce And Fava Beans

Rigatoni With Eggplant, Tomato And Rapini

Roasted Porcini Mushrooms With Garlic, Sage And Tiny Greens
With Italian Olive Oil

From Hawaii...

Kalua Duck In Taro Pancakes
With Poi Vinaigrette

Curried Chicken Lumpia
With Mango Salsa And Sweet-And-Sour Sauce

Nori-Wrapped Tempura Bigeye Tuna
With Tomato-Ginger Relish And Soy-Mustard Sauce

Green Papaya Salad With Fried Maui Onions And Lime Vinaigrette

From The American Southwest...

Blue Corn Pancakes With Tequila Cured Salmon
And A Grain Mustard Crème Fraiche

Chicken Tostadas With Avocado Salsa And Chipotle Puree

Vegetable Quesadilla With Caramelized Onion Marmalade
And Cilantro Crème Fraiche

Shrimp Roulade With Tequila Lime Relish

Tostadas Of Red Snapper Ceviche

Mushroom Empanadas With Mild Chiles And Cheese

Tangerine Braised Lamb Shank On Lentil Stew
With Spicy Merguez Sausage And Winter Vegetables

Chicken Tostados With Cotija Cheese

Ceviche Of Fresh Fish In A Citrus Scented Tomato Cup

Adobo-Spiced Shrimp With Jicama, And Citrus-Cilantro Vinaigrette

Grilled Poblano Peppers Stuffed With Corn, Mexican Rice
And Served With A Spicy Clam Sauce

Rock Shrimp And Snapper Ceviche In Radicchio

From Cuba...

Coconut Tuna Ceviche

Croquetas De Coixa Chicken And Sourcream Croquettes

Empanadas De Platano

Tortita Cubana (Mini Cuban Sandwiches)

Mango And Papaya Salad With Dayboat Scallop And Roasted Shrimp

Roasted Prawns And Crisp Plantains With Mango Vinaigrette

Striped Bass In Almond Sauce With Clams, Octopus And Black Beans

Quail In Rose Petal Sauce

Served With Cuban Black Beans And Fried Plantains

Whole Roasted Pork Loin, Stuffed With Fresh Ham, Sweet Bell Peppers And Oregano

Served With Cuban Black Beans And Fried Plantains

Shrimp Al Ajillo

Large Prawns Roasted With Garlic, Fresh Bay, Mild Chile And Meyer Lemon

Served With Cuban Black Beans And Fried Plantains

From Morocco...

Arugula Salad With Dates, Manchego, Walnuts, Apples,
Red Onion, Balsamic Syrup, And Pistachio Oil

Grape Leaves Stuffed With Persian Rice And Rock Shrimp

Chicken Bisteeya With Cinnamon Sugar And Apricot Chutney

Lamb Tagine

Lamb Shank, Apricots, Almonds, Currants, Saffron, Eggplant,
And Toasted Pine Nut Cous Cous

The American Gueridon...

Assorted Roasted And Grilled Meats

Including...

Rosemary And Garlic Roasted Chicken

Tenderloin Of Beef

Cedar-Planked Salmon

Served With...

JBS Mashed Potatoes

With Super Butter

And Three Sauces...

Trio Of Mustards
Napa Red Wine Jus
Pepper Trilogy

Assorted Sliced Rolls

Tapas...

Mini Lobster Tostadas With Tomatillo Avocado Vinaigrette
And Red Pepper Cream

Blue Corn Pancakes With Tequila Cured Salmon And Grain Mustard Crème Fraiche

Baja Tomato Salad With Fresh Cotija Cheese And Cilantro Vinaigrette

Blue Corn Fried Chicken With Black Eyed Pea Relish
And Cayenne Buttermilk Dressing

Spanish Chorizo And Olive Quesadilla With Avocado Salsa

Black Bean Salad With Sage Pesto, Baby Artichokes And Pancetta

Mako Shark Skewers With Curry Corn Sauce

Red Chili Crusted Flank Steak On A Cilantro Risotto Cake
With Southwestern Corn Relish

Sweet Potato Gratin With Roasted Sweet Peppers

Crisp Chickpea Polenta Cakes With Calamari Salsa

Aged Goat Cheese And Apple Tarts With Parma Ham

Tandoori Chicken Skewers With Toasted Coconut