



AGA Dine-around program

Create your own 3 course
(Coffee and Thee included)

Appetizers

Corn Chowder

Creamy Corn Soup served with deep fried polenta, popcorn, roasted corn, corn chips, corn crème and a corn croquette

Ceviche Tropical

Red snapper fillets, diced and marinated in tamarind Leche Tigre, pica di papaya, diced sweet potatoes, lettuce, avocado crème, tomatoes, cilantro, popcorn and cilantro chips

Beef Tataki

Thinly sliced marinated beef tenderloin served with cilantro, garlic and lemon aioli, honey dew melon and punzu vinaigrette, shaved mushrooms, pickled bunashimeji, julienne red onion, onion crisp, kimchi and spicy kimchi juice gel

Main courses

Mushroom Medley

Mushroom risotto, served with a mushroom crème, mushroom broth, pickled bunashimeji, fried champignon, mushroom douxelle and mushroom chips

Mahi Mahi

Pan-fried Mahi Mahi, served with causa potato, pickled red onions, sweet glazed carrots, glazed zucchini and yellow squash, kalamata olives emulsion, avocado crème and Creole sauce

Truffle Chicken

Truffle rubbed chicken breast, pan-fried, served with lemon crème, summer vegetables succotash, cream of celery roots, chicken and truffle ravioli, spinach, spinach chips and a roasted chicken jus

DESSERT

Pineapple Upside down

Pineapple upside down cake served with a pineapple custard, tart cherry gel, pineapple vinaigrette, butter powder and a crispy cherry meringue.