

## North & South America

### Appetizer and Soup

- \* **LATIN-AMERICA-STYLE GRAYLAX**  
Salmon cured with pisco sour, kosher salt, sugar, cilantro and crushed peppercorns 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



## 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 flageolet 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