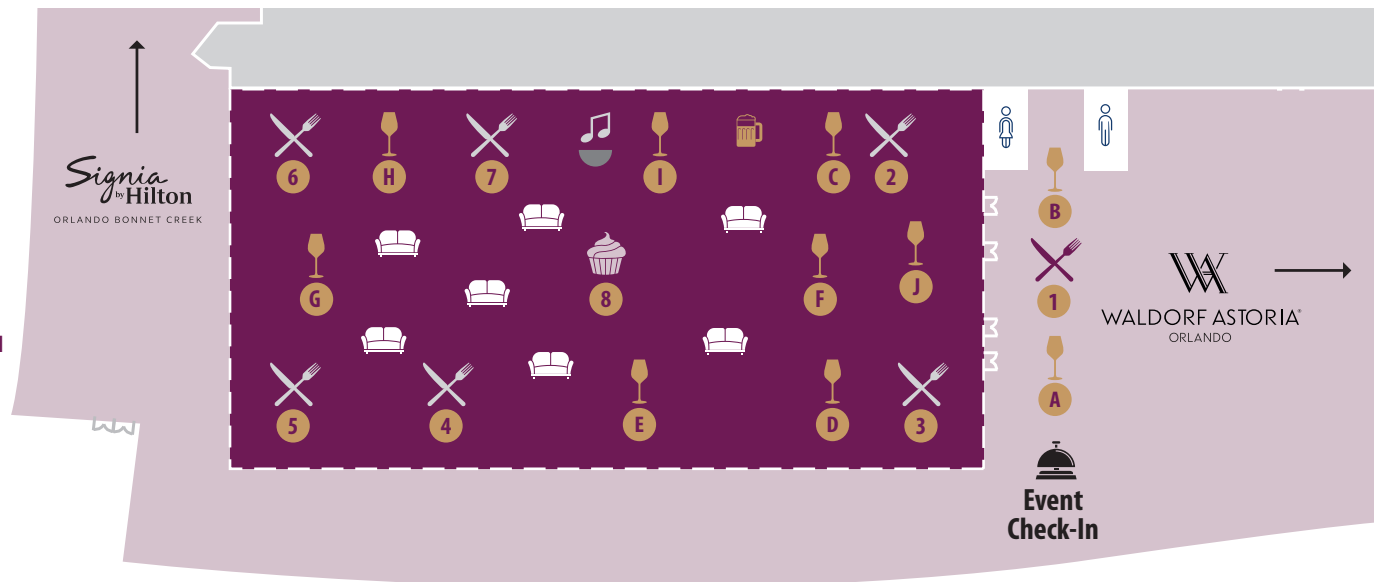


SIP

- A** Spritz
- B** Sparkling Wines
- C** Rum Shack
- D** Japanese Whiskey & Sake
- E** 10 Crus of Beaujolais
- F** San Pellegrino & Acqua Panna
- G** AVAs of Napa Valley
- H** Bourbon Trail
- I** Local & Craft Beers
- J** Dos Hombres



SAVOR

1 Grazing Board

Display of Fruit, Cheese and Antipasti.

2 Vibe Kitchen

AJI DE GALLINA EMPANADA

Free Range Chicken Creamy Stew, Aji Amarillo, Parmesano, Lime

CAUSA DE PULPO

Pressed Potato, Braised Octopus, Olive Aioli, Piquillo Chimichurri, Pushed Eggs, Tobiko, Micro Arugula

QUINOA CAPRESE

Burrata Cheese, Heirloom Tomatoes, Red Quinoa, Ocopa Sauce, Salsa Verde

3 Zeta Asia

HAWAIIAN ROLL

Spicy Ahi Tuna, Cucumber, Tuna, Salmon

KANJI ROLL

Spicy Salmon, Cucumber, Avocado, Tobiko, Sriracha, Micro Cilantro

NORI KURAKKA (SPICY TUNA NACHOS)

Seared Seven Spice Tuna Sashimi, Avocado Crema, Spicy Mayo, Masago, Frisée, Wasabi Dusted Nori Chips

STEAMED BAO BUN

Duck Confit, Hoisin Sauce, Achar Pickle Vegetables

4 Maitres Cuisiniers de France

CASOLETTE D'ESCARGOTS

Trumpet Mushroom, Bourgogne Vincent Girardin Cuvee, St Vincent Glace, Shallot confit, Sunchokes, Croutons

PÂTÉ PANTIN

Petit Mesclun Salad, Walnut Banyuls, Vinaigrette

5 La Luce

BRUSCHETTA BIANCA

Roasted Pears, Caramelized Onions, Gorgonzola Dolce, Arugula, Balsamica

SHORT RIB RAVIOLI

Ricotta, Greens, Brandy & Peppercorn Sauce, Horseradish Gremolata

TESTAROSSA INSALATA

Applewood Smoked Bacon, Red Cabbage, Blue Cheese, Heirloom Apples, Candied Walnuts, Apple Cider Vinaigrette

6 Bull & Bear

BEEF CARPACCIO

Thin Cut Wagyu, Seasonal Fresh Shaved, Truffles, Mugolio 18 Month Shaved, Parmesan, Reggiano Cheese, Pushed Egg Yolk, Served with Feuille De Brick

BULL & BEAR FRIED CHICKEN

Yukon Gold Mashed Potatoes, Gravy

DUCK HAM

Skordalia, Kalamata au Jus, Chestnut Spätzle

7 Bull & Bear Smokehouse

14-HOUR PECAN SMOKED BLACK ANGUS BRISKET

Smoked Vidalia Onion BBQ Sauce, Garlic Toast

CEDAR PLANK LOCK DUART SALMON FILET

Red Onion, Gala Apple Chutney

8 Chef Franck's Grande Patisserie

FRENCH PETITE BOUTIQUE

Assorted Chocolate Truffles, Candies and Caramels

THE BAKED ALASKA

House-made Vanilla Ice cream layered onto vanilla sponge cake or crispy dried meringue bowl

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