

Caso's Point Dining



Menu

FIRST COURSE

(Choice of one)

Cappuccino of Cauliflower and Blue Mountain Coffee, Foie Gras Bites
Sesame Honey Glazed Cherry Tomato, Smoked Mozzarella Mousse, Basil Jelly, Focaccia Snippets
Warm Asparagus Salad, Sweet Pea Guacamole, Bermy Fresh Oysters Mushroom Ragout
Carpaccio of Octopus, Pickled Vegetable Brunoise, Frisee, Squid Ink

SECOND COURSE

(Choice of one)

Local Catch Carpaccio, Vegetable Croquant, Sake Soy Reduction, Sweet Pea Sprout
Shaved Duck Prosciutto, Watermelon, Beet Glaze, Arugula Foam, Conft Lemon Cream
Light Shellfish Chowder, Warm Baguette Chips
Tarte Fine of Christophine, Confit Baby Shallot, Black Pudding Sauce

THIRD COURSE

(Choice of one)

Black Venus Rice Risotto, Pickled Calamari, Black Cherry Ketchup
Shrimp Fondant, Avocado Phyllo Tart, Salad Fine Herbs
Mixed Seafood in a Bouillabaisse Nage, Fennel Confit
Deconstructed Chicken and Dumpling, Truffle Emulsion

FOURTH COURSE

(Choice of one)

Smoked Tomato Butter Basted Rack of Lamb, Home Made Cumin Pappardelle,
Sautéed Nasturtium Leaves, Rosemary Syrup
Beef and Reefs, Pan Roasted Beef Tenderloin, Pomme Anna, Vegetable Fagot, Sauce Duglere
Confit of Local Rock Fish, Granny Smith Aranchini, Nasturtium Jelly, Salmon Roe, Fish Skin Crisp
Seared Duck Breast, Braised Red Cabbage, Pomme Allumette, Star Anise Orange Glaze, Wonton

FIFTH COURSE

(Choice of one)

Roasted Clementine, Salted Butter Caramel, Carrot Mousse
Rum Cake Pain Perdu, Lime Mascarpone Quenelle, Blue Berry Jam
Chocolate Mille Feuille, Candied Pumpkin Seed, Loquat Coulis
Floating Island, Black Rum Anglaise, Caramel Tuille
Cheese Plate, Loquat Preserve, Crackers

Selecting your Menu:

*Please select **one item** per course, for this five course meal, to create your evening's set menu
(All individuals would be required to dine on the same selection at each course)*

*5 courses, from 2 to 10 people max (all together), private chef and server
\$175 per person, plus 17% Gratuity*

Advanced reservations required (one week)

