

# CABANA UNDER THE STARS

SEPTEMBER 15, 2018

## *the Pink Cabana*

with  
Chef Jeremiah Tower  
and  
Chef Jason Niederkorn

### CANAPES AND COCKTAILS

Foie Gras Profiterole, Date, Fig and Harissa Marmalade

Oyster Tartare on the Half-Shell, Chives

English Muffin, European Butter, Tsar  
Nicolai Reserve Caviar

Mezcal Shooters, Mint, Cucumber, Jalapeno

### PLATES

Cured Wild King Salmon, Fennel, Cucumber, Caperberries,  
Pickled Quail Egg, House-Fermented Crème Fraiche, Brioche

Foie Gras Agnolotti, Quince and Black Truffle Broth

Rouget Barbet, House-Made Spanish Chorizo and  
Tomato Sauce, Saffron Aioli

Duck Fat Poached Capon Breast,  
Wild Mushroom Hash, Crayfish Sauce

Filet Mignon, Buttered Lobster,  
Red Wine and Bone Marrow Sauce

Baked Alaska, Almond Cake, Passion  
Fruit Meringue, Peach Ice Cream

Stareos Cookie Bags

all menu items are subject to  
change according to seasonality  
and availability

