

# A Night in Morocco

Valentine's Day 2010

## MENU

### Mezze

Roasted Beets

*with cumin and mint  
citrus sauce*

Ras el Hanut Langoustines

*seasoned langoustines with watermelon, cucumber  
and goat cheese cream*

Marrakech Meatballs

*roasted tomato and cannellini bean stew  
with kale*

Griddled Calamari

*stuffed with asparagus  
and served with cherry tomato salad and tabbouleh*

Blue Point Oysters

*with harissa and preserved lemon mignonette*



### Intermezzo

Blood Orange Sorbet



## Entrée

### Choice of:

Moroccan-spiced Mediterranean Sea Bass

*Shellfish "Fregola Sarda" with Manila Clams,  
Spinach with Pine Nuts, cured Black Olives  
and a Mussel-Saffron Broth*

Lamb Tajine

*Moroccan Couscous, Pea and Mint Pesto  
Peppadew Peppers, Cipolline and Lamb Jus*

Chermoula-Marinated  
Natural Beef Tenderloin

*Duet of spiced Carrot-Parsnip Puree,  
sautéed spicy Rapini and a Mint-Cilantro Chutney*



## Dessert

Valentine Almond-Crusted Bavarois

*Organic yogurt Bavarian mousse, red berry compote  
and pistachio tuile*



**Executive Chef**    **Chef de Cuisine**

Franco de Dominicis ^

Orazio Parisi

**Maitre d'**  
Jan Hovmoeller

*\$120 per person excluding beverages.  
Cabana tables \$400 per couple,  
including beverages.  
Tax and gratuity separate.*