

Destination Geneva National
FOOD & WINE
FESTIVAL

Grand Tasting *Menu*

Nigiri Station

chef attended - prepared to order

Tuna

fresh tuna slice, seasoned rice, wasabi, soy glaze

Salmon

*fresh salmon slice, seasoned rice,
citrus ponzu, jalapeño slice*

Shrimp (Ebi)

*poached shrimp, seasoned rice, pickled ginger,
yuzu kosho mayo*

Plated Station

stationed on individual plates

Lobster Ravioli

house-made pasta, fresh lobster, light tomato cream sauce

Duck Empanadas

*flaky pastry, tender duck confit, caramelized onions,
mango-ginger salsa*

Beet Carpaccio

with goat cheese, pistachio, citrus

Cucumber, Tomato & Avocado Salad

*with cucumbers, ripe tomatoes, avocado, olive oil,
lemon juice, fresh cilantro*

Chef Carving Station

chef attended - freshly carved to order

Chimichurri Skirt Steak

grilled medium-rare, house-made roasted garlic chimichurri

Moroccan-Spiced Leg of Lamb

with harissa yogurt, pomegranate glaze

Smoked Carrot Purée

with herb gremolata.

Herbed Couscous

with lemon, spring peas

Dessert Station

Red Wine Poached Pear Parfait

*layers of spiced red wine-poached pears,
mascarpone, crisp almond tile*