

David's Fabulous Gourmet Club

By Chef David

Amuse

*Rabbit Liver Pate, Caramelized Orange Marmalade, Pistachio,
Brioche*

First Course

Caramelized Peaches, Whipped Goat Chevre, Prosciutto, Arugula

Second Course

*Braised Octopus, New Potatoes, Walnut Muhammara,
Pomegranate and Charred Scallion Relish*

Third Course

*Pan Roasted Duck Breast, Pok Choy, Ginger-Plum Puree,
Macadamia*

Fourth Course

*Lamb Chops, Sunchoke, Spiced Carrot Puree, Sweet Potato
Macaire, Blackberry Gastrique*

Fifth Course

Mango Coconut Cheesecake, Candied Lime, Jalapeno Syrup

A Jurassic Experience

By Chef Gizzy Rawlins

Amuse:

Sweet Tea Gelle, Pickled Peaches, BBQ Cricket

First Course: The Beginning

Foie Gras Mousse, Bergamot Gelle, Black Pepper Krumkake Tuile, Sorrel

Second Course:

Sous Vide Chilean Sea Bass, Oyster Cream, Crispy Sweet Potato, Sundried
Tomato Jus

Third Course:

Huli Huli Smoked Quail, Banana Leaf Steamed Black Rice, Barbasol Coconut
Whip, Toasted Coconut, Pickled Pineapple

Fourth Course:

Curry Braised Osso Bucco, Walnut Crumble, Parsnip Puree, Charred Shallot
Petals, Radish Sprouts

Fifth Course:

Cardamom Raptor Egg, Ginger Ice Cream, Katifa Nest, Passion Fruit Caramel

**Chef Tasting
By Chef Jason**

**Amuse Bouche
Crispy Veal Sweetbreads
Onion & Wild Mushroom Sauce ~ Watercress**

**First Course
Red Snapper Crudo
Cucumber-Ginger Consommé ~ Melon Caviar ~ Serrano Pepper**

**Second Course
Baby Red and Green Romaine
Horseradish Caesar Dressing ~ One-Eyed Susans**

**Third Course
Pan Seared Sea Scallops with Sunchoke and Preserved Lemon Puree
Brioche Crust ~ Confit Leeks ~ Pickled Mushrooms ~ Chili Oil**

**Fourth Course
Dry Aged NY Strip with Foie Gras Butter
Horseradish Potato Pave ~ Collard Greens ~ Red Wine Sauce**

MABUHAY

A FEEL-GOOD FILIPINO FARE

BY CHEF MARTY

AMUSE

LUMPIANG SHANGHAI

CRISPY HANDMADE PORK & MUSHROOM EGGROLL WITH DIPPING SAUCE

1ST

INIHAW NA BALON-BALONAN NG MANOK

MANILA STREET FOOD - SKEWERED & GRILLED MARINATED CHICKEN GIZZARDS

2ND

SINIGANG NA BABOY

TRADITIONAL FILIPINO SOUR SOUP WITH PORK BELLY, TOMATOES, DAIKON, TARO & OKRA

3RD

SHRIMP PANCIT BIHON

RICE VERMICELLI NOODLES WITH SHRIMP, SNOW PEAS, CABBAGE, CARROTS & SCALLIONS

4TH

BONE-IN CHICKEN ADOBO WITH GARLIC RICE

MARINATED & BRAISED CHICKEN THIGHS WITH BAY LEAVES, BLACK PEPPERCORNS & ONIONS, SERVED OVER GARLIC RICE

5TH

LECHE FLAN

SWEET CUSTARDY DESSERT MADE OF EGGS, ORANGE ZEST & MILK WITH A SOFT CARAMEL TOP