

# CAFÉ ARCHITECTES

## French-Inspired Global Prix Fixe Menus

Three-course dinner

\$42

### Cuisine of the French Caribbean

August 22 to 28, 2010

#### APPETIZERS

Pan Seared Sea Scallops

U10 scallops / vanilla / long peppers / breadfruit / cauliflower / truffles

Sugarcane Trio of Shrimp

colada sauce / prawns / creole seasoning / st. lucian cucumber salad

Star Anise Marinated Duck Breast

crispy salad / guava infusion / sesame croutons

Curry Quinoa with Jerk Chicken

quinoa / aje dulce / jerk chicken / green peas / truffle purée

#### ENTRÉES

Beef Tenderloin

cashews / sweet and spicy corn / tomato ragout / green pepper beurre blanc

Chocolate Milk-Fed Pork Tenderloin

anise / shanom-beni vegetable ragout / dasheen croquettes / carrot orange sauce

Crispy Guinea Fowl

goat cheese purée / papaya rosemary mojo / port wine and foie gras sauce / basil infusion

Ginger Rubbed Calypso Yellow Fin

quinoa seeds / hearts of palm / chipotle / cumin syrup

Plantain Crusted Mahi Mahi

mashed black beans / papaya mango salsa / sweet pepper lime sauce

#### DESSERT

Banana Tarte Tatin

vanilla ice cream / rum caramel

Trio of Crème brûlée

mango chili / lemongrass / cardamom

Jelly Coconut Mousse

Vanilla / rum peppercorn poached pineapple / mango sorbet