



BUNGALOW 8

# Cup Day

## 3-COURSE BANQUET MENU

### ENTRÉE

YELLOWTAIL KINGFISH CRUDO, AVOCADO JALAPENO MOUSSE, GINGER  
CITRUS DRESSING WITH BAGUETTE CRISPS

BURRATA, FENNEL JAM, GRAPEFRUIT, TARRAGON OIL

### MAIN

PAN-SEARED SNAP PER, ASPARAGUS, BEANS, AND SALSA VERDE

STRIP LOIN, CONFIT ESCHALOTS, BERNAISE SAUCE

### SIDES

POTATO MASH WITH CHIVES

ROCKET, RED CORAL & WALNUT SALAD WITH BALSAMIC DRESSING

### DESSERT

PETIT FOURS