



-APÉRITIF-

“SPRING SANGRIA”

*Fresh White Peaches, Peach Brandy, Ginger & Whispering Angel Rosé*

-1<sup>ST</sup> COURSE-

“BURATTA”

*Grilled White Peach, Roasted Grapes & Lemon-Thyme Oil*

-2<sup>ND</sup> COURSE-

“L'AGNELLO AL FORNO”

*New Zealand Rack of Lamb, Purple Cauliflower Mouseline, Toasted Pistachio  
& Blackberry Gastrique*

-3<sup>RD</sup> COURSE-

“KEY LIME TART”

*Key Lime Custard, Graham Cracker Crumb, Fresh Berries & Wild Berry Coulis*

-SOMMELIER SELECTIONS-

KIM CRAWFORD *Sauvignon Blanc, New Zealand 2021*

JOSH CELLARS *Cabernet Sauvignon, California 2021*

EXECUTIVE CHEF

*Ahmed W. Labib*

# A BLACK TIE Christmas EVE



-APERITIVO-

“CHEFS’ CHRISTMAS EGG NOG”

*Bulleit Bourbon, Disaronno Amaretto, Kahlúa & Tahitian Vanilla Crème Anglaise*

-AMUSE BOUCHE-

*Jumbo Prawn Cocktail, Horseradish, Tomato-Vodka & Black Caviar*

-1<sup>ST</sup> COURSE-

“L’INSALATA DI MARE”

*Calamari, Shrimp, Scungilli, Baby Arugula, Shallots, Celery & Parsley-Citronette*

-2<sup>ND</sup> COURSE-

“FRITTO MISTO”

*U10 Scallop, Jumbo Shrimp, Baby Artichoke, Lemon Gremolata & Aioli di Aliche*

-3<sup>RD</sup> COURSE-

“BUCATINI AL GRANCHIO”

*Blue Crab, Pinot Grigio-Pomodoro Sugo & Fines Herbes Gremolata*

-4<sup>TH</sup> COURSE-

“POACHED PEAR”

*Anjou Pear, Lavender-Rose Mascarpone, Pistachio & Michele Chiarlo Moscato D’Asti*

EXECUTIVE CHEF

*Ahmed W. Labib*

The  
PEACOCK  
DINING ROOM

PROUDLY PRESENTS...

CHEF  
Of the  
YEAR  
2021



-APERITIVO-

“BASIL BRAMBLE”

*Bombay Sapphire Gin, Muddled Strawberry, Micro Basil, Fresh Lemon*

*& San Pellegrino*

-1<sup>ST</sup> COURSE-

“SUMMER WATERMELON CONSOMMÉ”

*Heirloom Grape Tomatoes, Cucumber, Honeydew, Cantaloupe, Pickled Shrimp Ceviche*

*& Micro Cilantro*

-2<sup>ND</sup> COURSE-

“ATLANTIC MOJO SALMON”

*Avocado Mousseline, Black Bean – Corn Relish, Lime Citronette, Cilantro Chutney*

*& Bulls Blood Mache*

-SIDES-

*Heirloom Rainbow Fingerling Potatoes & Zucchini alla Griglia*

-DESSERT-

“KEY LIME TART”

*Key Lime Curd, Biscotti Crumble, Wild Berry Coulis, Berry Montage & Tahitian Vanilla Chantilly*

-SOMMELIER SELECTIONS-

KIM CRAWFORD *Sauvignon Blanc, Marlborough, New Zealand 2021*

LE COLLINE *Pinot Noir, Veneto, Italy 2019*

  
The Sterling  
AVENTURA

EXECUTIVE CHEF

*Ahmed W. Labib*





Happy Thanksgiving

The Sterling  
AVENTURA

NOVEMBER 25<sup>TH</sup> 2021

-APERITIVO-

“HONEYCRISP APPLE BELLINI”

*Fresh Apple Cider, Cinnamon-Apple Syrup, Calvados Apple Brandy & Champagne*

-1<sup>ST</sup> COURSE-

“BUTTERNUT BISQUE”

*Butternut Squash Potage, Dried Cranberries, Pepitas & Crème Fraiche*

-2<sup>ND</sup> COURSE-

“THANKSGIVING FEAST”

*Herb Roasted Turkey Breast, Duck Leg Confit, Anjou Pear – White Truffle Corn Bread Stuffing,  
Yukon Gold Purée, Sweet Potato Mousseline, Pistachio Brown Butter Haricot Vert, Fresh Cranberry-  
Orange Compote & Demi de Poulet*

-3<sup>RD</sup> COURSE-

“PUMPKIN PECAN CHIFFON TART”

*Pecan-Gingerbread Streusel, Marzipan Chantilly, Fleur de Sel Dulce de Leche,  
& Tahitian Vanilla- Cinnamon Gelato*

EXECUTIVE CHEF

*Ahmed W. Labib*