

Chef Al's



Signature Dishes

Appetizers

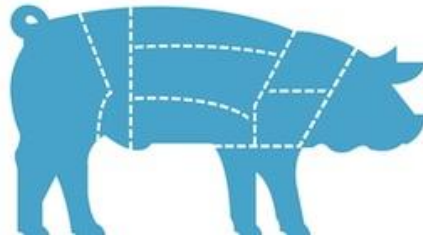
- ❖ Bruschetta on Parmesan Croustade
- ❖ Grilled Portabella with Herbs de Provence
 - ❖ Pulpo ~ Galician Style Octopus
- ❖ Tuna Tar-Tar with Homemade Croustade
- ❖ Beef Carpaccio with Extra Virgin Olive Oil & Fresh Thyme
- ❖ Rosemary Roast Potato with Crème Fresh & Caviar
 - ❖ Velican Corn Fritter

Soups

- ❖ Cream of Asparagus ~
Topped with Crab & Herbed Crouton
- ❖ Tomato-Basil ~
- ❖ Seafood Chowder ~
- ❖ Lobster Bisque ~
- ❖ Cuban Black Bean ~
- ❖ Minestrone ~
- ❖ Corn Chowder ~

Salads

- ❖ Wedge Salad ~ with Maytag Bleu & Walnuts
 - ❖ Chef Al's Famous Caesar
 - ❖ Chopped Salad ~ 'Like No Other'
- ❖ Grilled Vegetable ~ with Extra Virgin Olive Oil & Basil
 - ❖ Capri Salad ~ 'Just Like Capri'
- ❖ Chef Al's Farmhouse ~ Mixed Greens with Feta Cheese & Heirloom Tomatoes with Extra Virgin Olive Oil & Aged Balsamic
- ❖ Cancun Faro Salad ~ with Corn, Black Beans, Roasted Beets, Green Onion, Jicama, Sweet Green Chile, Avocado, & Pancetta over Mixed Greens & Cilantro-Lime Vinaigrette
 - ❖ Hearts of Palm ~ 'Chef Al Style'



Poultry, Beef, Lamb, & Pork

❖ Rack of Lamb ~ Tuscan Style

Braised with Fresh Herbs, Served with Saffron Risotto & Mushroom Ragu

❖ Chicken Fontina ~ Stuffed with Braised Spinach, Prosciutto and Fontina Cheese, in a Light Lemon Sauce with Roast New Potatoes and Ratatouille

❖ Chicken Picatta ~ Thin Scallopine of Chicken Sautéed

Served in a light Lemon en Brodo with Capers & Mushrooms and Buttered Basmati with Summer Squash

❖ Grilled ½ Chicken ~ basted in Hotel Butter

Served with Roast Sweet Potato and Steamed Vegetables

❖ Prime Tenderloin Filet ~ Grilled to Perfection

Served in a Rich Demi-Glace', Balsamic Grilled Asparagus and Garlic Mash

❖ Roast Pork Tenderloin "Normandy" ~ Braised with Fresh Rosemary & Fennel, Apples, Figs, and Dates, served with Potato Pancake

From The Sea



❖ Red Snapper ~ Riviera Maya Style

Grilled Filet served with a Spicy Plum Tomato Salsa and Corn Fritters

❖ Grilled Tuna ~ Black & Blue

With a Soy-Lemon Glaze, Wasabi Mash and Ginger-Glazed Carrots

❖ Grouper Picatta ~ In a Lemon-Caper Sauce

Served with Rosemary Roast Potatoes and Braised Brussels' Sprouts

❖ Salmon ~ Baha Style

Rubbed in Baha Spice Mix and Broiled, served on a Black Bean-Corn Salsa

❖ Mahi Mahi ~ Caribbean Style

Grilled and served over Jasmine Rice with Jicama-Pineapple Salsa

❖ Cioppino ~ Portuguese Style

Assorted Fresh Seafood in a Rich & Spicy Broth served with Linguini Alia-Olia

❖ Sea Bass ~ Moroccan Style

Grilled and served over Cous Cous with Grilled Eggplant and Olives

❖ Seafood Risotto

Market Fresh Seafood and Arborio Rice Slow Simmered and Finished with Cream



Fresh Pasta

- ❖ Stuffed Cannelloni Alforno ~ Northern Style

Filled with Ground Veal, Fresh Herbs and Pecorino Romano, topped with Chef Al's Marinara and Buffalo Mozzarella then Baked

- ❖ Linguini Pomodoro

Extra Virgin Olive Oil, Fresh Chopped Roma Tomatoes, Garlic, Parsley and White Wine Tossed with Linguini ~ Nice & Light!

- ❖ Rigatoni Bolognese

Sausage & Ground Beef Braised with Fresh Herbs and a Rich Tomato Sauce served over Rigatoni#27

- ❖ Lobster Fettuccini

Poached Lobster Tail Meat & Asparagus in a Rich Blue Cheese Sauce Tossed with Fettuccini

- ❖ Shrimp Pesto Angel Hair

Sautéed Shrimp in a Basil Pesto with a Splash of White Wine on Angel Hair

- ❖ Lasagna Neapolitan

Layers of Lasagna filled with Sausage, Eggplant and Béchamel Sauce

Desserts

- ❖ Chef Al's Famous Bread Pudding ~

- ❖ Lemon Sorbet with Fresh Berries ~

- ❖ Crème Brulee ~

- ❖ Southern Pecan Pie with Chantilly Cream ~

- ❖ Chocolate Torte with Raspberry Glaze ~