

Chef Steven Ferneding's 7-Day Menu

Day 1

Breakfast

Caviar & Scrambled Egg Verrine
Osetra Caviar, Farm Fresh Eggs, Chive Oil Gel, Brioche Soil, Micro Dill

Avocado & Smoked Salmon Toast
Avocado Foam, Beetroot Gel, Pickled Shallot Air, Artisanal Sourdough, Micro Greens

Lunch

Herb and Panko Crusted Wild Salmon Skewers
Smoked Salmon Caviar, Lemon Beurre Blanc, Micro Herbs, Toasted Almond Soil, Dill Pearls
Rice Pilaf, Cauliflower Puree

Starter

Smoked Dijon Red Beetroot Infused Deviled Eggs
Crab, Caviar, Toasted Egyptian Cumin Seeds, Minced Chives

Spicy Caribbean Shrimp Skewers
Smoked Lime Infused Black Beans, Sweet Potato Fries, Tortillas, Coconut Rice and Peas,
Grilled Plantains, Pineapple Salsa

Salad

Wild-Caught Alaskan King Crab Salad
Avocado Mousse, Citrus Foam, Compressed Melon, Chive Oil Mist, Edible Flowers

Dinner

Caribbean-Style Lobster Tail with Garlic Butter
Lobster Oil, Corn Foam, Coconut Carrot Slaw, White Sweet Potato Mash

Dessert

White Chocolate and Caramel Amaretti Cheesecake Shooters
Raspberries, Amaretti Crumble, Chocolate Shavings

Day 3

Breakfast

Avocado Toast with Poached Eggs
Chili Flakes, Lemon Zest, Microgreens

Caviar & Scrambled Egg Verrine
Osetra Caviar, Farm Fresh Eggs, Chive Oil Gel, Brioche Soil, Micro Dill

Lunch

Steamed Clams Linguini with Champagne Beurre Blanc
Champagne Foam, Leek Ash, Micro Dill, Beurre Blanc Gel Spheres

Starter

Pasture-Raised Beef Tartare
Truffle Air, Capers Gel, Herb Soil, Quail Egg Sphere, Micro Parsley

Ancho-and-Honey-Glazed Chicken Skewers
Black Bean Sauce, Jalapeño Crema

Salad

Esquites Salad
Roasted Corn Kernels, Cotija Cheese, Lime Juice, Mayonnaise, Mexican Chili Powder
Wild Mixed Greens, Radish, Cilantro

Dinner

Roasted Chilean Sea Bass
Lemon-Caper Gel, Beet Puree, Charred Asparagus Tips and Puree
Asparagus Foam, Fennel Fronds

Dessert

Caramelized Banana Tartlets with Dulce de Leche and Coconut Sorbet

Day 2

Breakfast

Eggs Benedict with Smoked Salmon
Poached Eggs, Saffron Hollandaise, Toasted Brioche

Deconstructed Frozen Acai Bowl
Acai Sorbet, Coconut Foam, Granola Soil, Edible Flowers

Lunch

Line-Caught Miso-Glazed Black Cod
Ginger Carrot Purée, Citrus and Herb Israeli Couscous, Sautéed Shishito Peppers, Ginger
Scallion Foam, Soy Caviar, Sesame Air, Shiso Dust, Yuzu, Cilantro

Starter

Crab and Coconut Soup with Galangal, Lemongrass, and Kaffir Lime
Coconut Air, Lemongrass Mist, Kaffir Lime Gel, Micro Cilantro

Five Spiced Grass-Fed Lamb Chops
Mint Foam, Caramelized Shallot Purée, Rosemary Dust

Salad

Grilled Shrimp and Watermelon Salad
Feta, Mint, Baby Arugula, Pomegranate, and Black Garlic Dressing

Dinner

Kobe Delmonico Ribeye
Red Wine, Thyme and Shallot Reduction Sauce, Yukon Gold Potato Mash,
Honey Glazed Carrots with a Herbed Feta

Dessert

Pandan Crème Brûlée
Topped with Dragon Fruit

Day 4

Breakfast

Smoked Paprika Sous Vide Lobster Benedict
Lemon Hollandaise Foam, English Muffin Soil, Herb Oil Mist, Micro Chives,
Black Truffle Infused Oil

Sweet Plantains and Black Beans Skillet
Crispy Plantains, Over Easy Eggs, Creamy Black Beans, Cilantro, Hash Browns

Lunch

Halibut Katsu Sandwich
Asian Slaw, Forbidden Rice Melody, Pinot Grigio Caper Butter Foam,
Lemon Gel, Herb Dust, Parsley

Starter

Seared Tuscan Style Chicken "Tartare"
Cast Iron Seared Chicken Breast, Capers, Shallots, Lemon Zest, Black Garlic Aioli
Toasted Cumin Lavash

Arancini
Deep Fried Stuffed Risotto with Mozzarella, Basil, Panko

Salad

Kale, Apple, Goat Cheese Salad
Pecans, Pumpkin Seeds, Oats, Granola Croutons, Lemony Mustard Dressing

Dinner

Butter Seared Wagyu Flat Iron Steak
Carrot Puree, Seared Chanterelles, Red Wine Reduction Sphere, Duxelles Foam,
Herb Mist, Micro Thyme

Dessert

Ghirardelli Chocolate Torte
Honey Graham Cracker Crust

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Day 5

Breakfast

Truffle-Glazed Wagyu Steak & Eggs
Egg Yolk Sphere, Truffle-Infused Golden Hash Browns, Parmesan Foam, Black Garlic Dust,
Chive Oil Pearls, Béarnaise Gel

Lemon Poppy Seed Pancake Stack
Macerated Berries, Lemon Gel, Cream Cheese Foam, Powdered Sugar Dust

Lunch

Asian Style Seared Tuna and Coconut-Crusted Grouper Street Tacos
Pickled Red Onion, Sriracha Galangal Sauce, Green Cabbage, Cilantro Dust, Wontons,
Jalapeño Coulis and Avocado Salsa, Slow Cooked Black Bean, Crispy Tortilla Chips

Starter

Os à Moelle
Bone Marrow, Crusty Sourdough Bread, Lemon and Herbs

Sous Vide Free-Range Chicken Breast
Morel Mushroom Foam, Sautéed Chanterelles, Truffle-Parmesan Pomme Purée, Crispy Leeks,
Herb Oil and Micro Basil

Salad

Roasted Organic Beet and Creamy Burrata
Beetroot Gel, Balsamic Caviar, Arugula Foam, Walnut Soil, Micro Basil

Dinner

Diver-Caught Seared Sea Scallops
English Peas, Pea Purée Foam, Black Truffle Gel, Parmesan Crumble, Peashoots, Lemon Zest
Mist

Dessert

Chat-Spiced Poached Pear with Cardamom Cashew Cream
Cardamom Cashew Cream Saffron-Infused Syrup

Day 6

Breakfast

Mini Brioche Breakfast Sliders
Cheesy Scrambled Eggs, Smoked Bacon, Pancetta Foam, Herb Dust, Truffle Oil Drizzle

Matcha & Creamy Coconut Chia Pudding
Coconut Snow, Berry Caviar, Matcha Foam, Fresh Fruit Slices

Lunch

Beach Barbecued Octopus
Charcoal-Grilled, Smoked Paprika Gel, Chipotle Sauce, Roasted Corn Chili Lime Butter
Chorizo Soil, Micro Parsley

Citrus Cured Yellowfin Tuna and Jumbo Shrimp Ceviche
Avocado Mousse, Lime Caviar, Pickled Red Onion Foam, Chili Oil Drizzle, Micro Cilantro

Starter

Roasted Heritage Pork Belly
Apple Gel, Fennel Air, Crispy Sage Dust

Crispy Duck Leg Confit
Pommes Sarladaises and Frisée Salad with Lardons

Salad

Herb-Marinated Heirloom Tomato and Mozzarella Salad
Olive Tapenade Crostini

Dinner

Roasted Wild Alaskan Salmon
Coriander Vanilla Cream Sauce, Micro Greens, Truffle Mashed Potatoes and Grilled Zucchini

Dessert

Chocolate Mousse with Fig Compote and Almond Brittle

Day 7

Breakfast

Tropical Fruit Sphere Parfait
Coconut Foam, Mango Gel, Passionfruit Air, Dehydrated Pineapple Crisps

Cinnamon Roll with Cream Cheese Foam
Sri Lankan Cinnamon Air, Pecan Soil, Maple Mist, Caramel Nests

Lunch

Line-Caught Grilled Mahi-Mahi
Mango Salsa, Cilantro-Lime Quinoa, Charred Lemon Scented Asparagus

Starter

Mesquite Rubbed, Grilled Kobe NY Strip
Lemon Dill Lobster Crumble, Rosemary Roasted Garlic Sauce

Escargot Souvlaki with Garlic-Herb Butter
Grilled Skewered Escargot with Crunchy Baguette

Salad

Strawberry Spinach Salad
Pistachios, Orange Blossom Honey, Strawberries, Kale, Goat Cheese Pearls
Creamy Strawberry Vinaigrette

Dinner

Lemon and Dill Stone Crab Claws & Saffron Risotto
Caviar, Saffron Gel, Parmesan

Dessert

Tiramisu Parfaits
Espresso, Lady Fingers, Mascarpone, Rum

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