



THE TIDES

RIVIERA MAYA

Hors D' oeuvres

Cold

Salmon Sashimi with Caper Sauce
Clams Provençale
Tuna Tartar with Huichol Sauce
Fresh Oysters with Jalapeño Mignonette
Lobster Medallions with Tarragon Aioli
Jumbo Grilled Shrimp with Lemon Grass
Crab Cake with Sundried Tomato
Pacific Salmon Tartar with Caper Berries
Osetra and Sevruga Caviar with Traditional Garnishes
Goat Cheese with an Herbed Baguette
Prosciutto de Parma with Sweet Mango
Tomato Brochette with Elephant Garlic and First Press Olive Oil
Duck Confit with Cilantro Crème Fraiche

Hot

Branchade of Cod
Calamari Tempura
Lobster Medallions with Diced Avocado
Warm Smoked Pacific Salmon with Cilantro
Jumbo Shrimp Tempura
Chicken Skewers with Oven Dried Tomatillos
Grilled Blue Shrimp with Chipotle Mayonnaise
Grilled Aged Filet of Beef with Rosemary Reduction
Scallop Mousse with Parsley Sauce
Sevruga Caviar and Quail Egg

Please contact hotel for pricing