

# Taste of South America

PRIVATE CHEF  
Manuel Guillermo

Snapper Sashimi, marinated in fresh limes, tequila, with avocado and English cucumber bites in a blue corn tostada

Mini lobster slider with sundried tomato pesto, onion jam, green tomatillo relish and arugula

Crispy pork belly, dark soy sauce, wild mushroom and bourbon guajillo glaze

Mini pizetta on a tender corn dough, mix with bocconcini, truffle salami, olive oil and fresh basil

Zucchini flowers and sweet corn shot with a drizzle of dry chili oil

Duck black mole empanada with twenty-five spices, plantain puree, dark chocolate and dry chillies earthy sauce

Scampi skewers with fresh mango & cilantro salsa, citrus reduction and agave worm salt

Slow roasted lamb sponge maize with goat cheese mousse

Wagyu bites in adobo marinade with chili blend and roasted spices

Bruschetta with caramelized spanish onion & goats cheese with truffle blend on aged San Daniele prosciutto

Fresh oysters with shallots, vinegar and shiraz with fresh chervil

Mushroom and parmesan arancini balls with white truffle oil



**CHEFIN** love food experiences