

## New World Cuisine March Chef Series

### Dinner Menu

A study of the Latin America, Caribbean, African and Asian flavors that have influenced and developed the American plate and culture. Featuring AZUR's executive chef Jeremy Ashby.

#### First Course:

Roulade of ahi tuna, stuffed with smoked sweet plantain, spiced rum and peppercorn drizzle, white anchovies and grapefruit honey salad

#### Second Course:

Coconut and saffron chowder with crispy salpicon of conch and a coconut cloud

#### Third Course:

Chile Relleno of Calabrese cheese, queso fresco and a roasted vegetable sauce over boniato purée and yucca crisps

#### Fourth Course:

Bang bang style duck, African harissa scented Thai style fried rice with salted fish

#### Fifth Course:

Ropa vieja of rabbit with one eye and sweet potato sweet corn homefries with a kick

#### Sixth Course:

Havana bananas with West Indian pumpkin and Chile "spice cream"

