

Destination Geneva National
FOOD & WINE
FESTIVAL

Grand Tasting *Menu*

Grazing Table

Seasonal chef-curated selections

Sashimi Cup Station chef attended

Salmon Sashimi

seasoned rice, yuzu soy, sesame

Tuna Sashimi

seasoned rice, ponzu, avocado

Carving Station

Wagyu Picanha

torch-finished, wagyu tallow butter, smoked sea salt

Crispy Smashed Yukon Potatoes

herb oil, sea salt

Charred Cumin Asparagus

garlic, olive oil, lemon

Slow-Roasted Hanging Pineapple

torch-finished, maldon sea salt, lime zest, smoked honey

Plated Station Composed Small Plates

Seared Scallop on the Shell

sweet corn purée

Herb Chicken Ballotine

light jus, micro herbs

Burrata & Heirloom Tomato

lemon olive oil, maldon sea salt, sourdough crisp

Micro Green Salad

Seasonal greens · shaved radish · champagne vinaigrette

Dessert

Lemon Posset fresh berries · mint