



Bucuti Dine Around Menu

Appetizers

French Onion Soup.....
Classic French onion soup, topped with a crouton and Dutch melted cheese.

Escargots.....
Escargots in a creamy sauce with mushrooms, garlic, onions, and herbs served with toasted bread.

Vegan Crab Cakes.....
Our traditional crab cake recipe, veganized with vegan tartar sauce.

Main Courses

Salmon de Soleil.....
Fresh herb crusted Chilean salmon filet, pan seared till medium with creamy saffron sauce and sun dried tomatoes.

Canard a Passion.....
Duck breast, seared on the skin, served with roasted sweet potato mash, orange passion fruit sauce, and a chocolate drizzle

Red Beet Risotto.....
Creamy red beet risotto with sauteed mixed mushrooms, served with Parmesan shaves and mesclun.

Desserts

Tarte Tatin à la Papillon.....
Caramelized pineapple with cinnamon on a pastry crust with vanilla bourbon ice cream and a dark caramel sauce.

Crème Brûlée.....
Vanilla bourbon creme classically served with a crispy caramel top layer and a quenelle of blueberry fruit sorbet.