

MENU



91004
6/15 oz/cs
Onions and
Orange
Sauce

Pork Eggplant Hor's Deuvre

Pork Eggplant H'orderve

1 tsp MENU Onions and Orange Sauce
6 oz MENU Grilled Eggplant
6 oz Pork Tenderloin
Hacomat Seasoning

Pork Eggplant H'orderve

Season pork tenderloin with hacomat seasoning to taste and pan sear until caramelized on both sides. Wrap the grilled eggplant around the pork tenderloin. Cut the tenderloin into 1 inch cubes and place a teaspoon of the onion and orange sauce over each piece. Bake in preheated oven at 350° for 4 minutes. Present on a single plastic fork and serve.



91007
6/27 oz/cs
Figs in
Marsala
Sauce

Tuna Mango Fig Wasabi

Tuna Mango Fig Wasabi

6 oz	Tuna Steak	3 oz	Sugar Snaps
½ oz	Wasabi	3 ea	Lotus root, sliced, fried, for garnish
½ oz	Sesame Seeds	2 ea	Kumquat, sliced
2 oz	Mango (cubed)	1 gr	Haco Belarom Seasoning
3 oz	MENU Figs in Marsala Sauce	5 gr	Haco Herb Seasoning
½ oz	Onion (chopped)	5 gr	Haco Hacomat Seasoning
1 oz	Tomatoes (chopped)		Cilantro (chopped)
½ oz	Nellie & Joe's Key Lime Juice		
2 oz	Extra Virgin Olive Oil		

Tuna Mango Fig Wasabi

Tuna: Sautè tuna steak encrusted with belarom seasoning, wasabi and sesame seeds. **Mango Salsa:** Mix mango, onion, tomato, 2 oz of the figs in marsala sauce, cilantro and key lime juice together. Finish with 1 oz of extra virgin olive oil and herb seasoning. **Sugar Snaps:** Sautè sugar snaps in 1 oz of extra virgin olive oil and season with hacomat seasoning. Take a 3 inch ring and pack the mango salsa inside for plating. Place mango salsa in the center of any desired plate. Angle cut the tuna steak and place on top of the mango salsa. Garnish with the 1 oz left of the figs in marsala and serve with lotus root and kumquat.