

ELITE CHEF

SAMPLE MENUS



Our Elite Chefs are the very best in Baja California and rival that of any 5-star restaurant.

From the most intricate presentations to the freshest of farm-to-table cuisine, they will delight you with their culinary genius.

Our skilled and experienced chefs shop daily for the freshest ingredients so that they can serve you the healthiest, most delicious culinary masterpieces during your stay. Our chef services, which include the preparation and serving of the meal in the privacy of your villa, allow you to enjoy an amazing dining experience without having to worry about shopping for groceries or cleaning up the kitchen.

Your Wish is Our Command!

Work directly with your chef to create your own menus or tailor these sample menus to your taste. We typically ask you to plan your first menu with your pre-arrival concierge and then consult with your chef directly for subsequent choices.

They will suggest seasonal specialties and let you know the freshest options for local seafood.





OR

BREAKFAST



Traditional Banana Pancakes topped with Whipped Cream and Maple Syrup
Coconut French Toast topped with Mango Salsa, Vanilla Cream and Maple Syrup
Waffles served with Fruit Puree, Cream and Maple Syrup
Molletes (mini baguettes topped with pinto beans, asadero cheese, mexican salsa and sunny side up eggs)
Chilaquiles Verde or Rojo (tortillas topped with green or red salsa, chicken breast and cheese)

Huevos Rancheros Omelettes (made to order)

Eggs Any Style served with Turkey Bacon, Bacon or Sausages and Hash Browns

All of the above can be complemented with a Fresh Fruit Tray, Organic Smoothies, Fresh Juices, Coffee and Tea.

LUNCH



Starters

Guacamole and Mexican Salsa with Assorted Toppings and Totopos
Heirloom Tomato Gazpacho
Classic Mexican Tortilla Soup served with Crispy Tortilla Strips and Avocado
Caprese Salad (Avocado, Panela Cheese, Tomato and Cilantro Dressing)
Local Sea Bass Ceviche (Tomato, Red Onion, Cucumber, Jicama, Mint and Fresh Cilantro)

Mains

Chicken Enchiladas with Salsa Verde
Grilled Arrachera (Flank Steak) Tacos
Grilled Burgers - Made to Order Turkey or Beef Burgers
Grilled Tuna and Avocado Mousse
Fish Tacos (Baja Style)
Catch of the Day with Veracruz Sauce
Chicken or Shrimp Caesar Salad
Baja Jumbo Shrimp
Red Snapper with Chipotle Sauce

Served with your choice(s) of Mexican or Cilantro Rice, Refried Beans, or Yukon Gold Potato Fries

Desserts

Tres Leches Cake

Mexican Churros with Chocolate Fudge Sauce

Brownie with Honey Ice Cream and Crispy Granola

Chef's Choice Cheesecake





DINNER



First Courses

Poblano Pepper Soup with Lobster

Butternut Squash Soup, Paprika Croutons and Baby Shrimp
Avocado Mousse, Shrimp and Mixed Greens
Grilled Vegetable Salad with Goat Cheese and Cilantro Pesto
Potato and Leek Cream Soup with Smoked Crispy Bacon
Fresh Grilled Baja Shrimp with Fresh Tomatoes and Mixed Greens
Blue Cheese Salad with Pecans and Pears

Second Courses

Grilled Asparagus, Parma Ham, and Fresh Mozzarella Salad
Mexican Sopes with Cotija Cheese
Seared Red Snapper with Ratatouille of Vegetables and Sweet Wine Reduction
Light Corn Soup with Shrimp and Grilled Asparagus
Bean Soup, Yellow Pepper Oil and Goat Cheese

Main Courses

Sea Bass, Mexican Rice, Plantain Chips and Chili Oil
Filet Mignon and Lobster, Potato Mousseline and Baby Vegetables
Braised Short Ribs with Wild Rice and Potatoes
Grilled Tuna with Black Olives, Sun Dried Tomato and Spinach Sauce
Red Snapper, Orange Sauce and Onion Risotto
Grilled Filet Mignon, Basil Butter with Confit Potatoes and Red Onion Rings
Grilled Rib Steak, Confit Potatoes with Pancetta and Chile Chipotle Sauce
Rack of Lamb, Gratin Potatoes, Organic Baby Vegetables served with Sweet Wine

Desserts

Mexican Chocolate Brownie with Chocolate and Chile Guajillo Ice Cream
Panna Cotta with Fruit Confit
Key Lime Pie with Strawberry Compote
Homemade Sorbet - Flavor of your Choice
Fruit Tarts with Strawberry Coulis
Coconut and Mango Pie
Lavender and Vanilla Macaroons



