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AT YOUR SERVICE
FINE FOOD & CATERING

Menu

Mediterranean

Spreads

- Hummus
Chickpeas purée, tahini, garlic, lemon
- Baba Ghannouge
Roasted eggplant, garlic, tahini, lemon
- Fennel Marmalade
Fennel compote, thyme, olive oil

Vegetable Mezze

- Grilled Eggplant Wrap with Braised Tomato
- Stuffed Spring Vegetable, Balsamic Reduction
- Beignet of Vegetable with Cod and Spices Condiment

Soup

- Mediterranean Lentil Soup with Lemon, Oregano, Garlic Crostini
- Mediterranean Fish Soup with Rouille Sauce, Rosemary Bread

Main Course

- Barramundi Meunière, Braised Fennel, Yukon Gold Potato Purée, Tomato Lemon and Olives
- Provencal Seafood Tagine with Vegetable Bouillépices, Rouille Sauce
- Roasted Salmon, Mediterranean Ratatouille, Jasmine Rice Pilaf, Lemon Olive Oil Emulsion
- Mediterranean Barbecue Pork Rib Pissaladière Condiment, Cumin and Saffron Spelt, Romaine Heart
- Duck Confit with Braised White Beans Casserole, Glazed Haricots Vert, Duck Jus
- Chicken Tagine, Lemon Olive Condiment, Vegetable Chachouka, Served with Couscous

Seafood Mezze

- Mini Crab Cake, Crunchy Vegetable Condiment
- Flash Broiled Oyster, Vegetable and Herbs
- Crispy Squid, Yogurt
- Sautéed Escargot, Tomato Marmalade, Herbs Condiment

Meat Mezze

- Crispy Shredded Lamb, Vegetable Consommé
- Rack of Lamb, Couscous with Figs, Raisin & Pine Nuts
- Pork Rib, Pissaladière Condiment
- Frog Legs, Garlic-Shallot Butter

Salad

- AYS Salad
Spring mix, radish, carrots, celery, cucumber, melon, apple
- Baby Beet Salad
Beet, fennel, feta, walnut, mache
- Baby New Red-Skinned Potato Salad
Spring onion, red onion, mint, lemon juice, olive oil

Appetizer

- Stuffed Spring Vegetable with Balsamic Reduction
- Braised Vegetable Cocotte with Condiment
- Grilled Eggplant Wrap with Braised Tomato

Dessert

- Rose Water Orange Crème Brulée
- Vanilla Bean Petit Pot de Crème
- Rice Pudding with Pistachio Crème Brulée
- Crunchy Gianduja and Jivara Chocolate Mousse, Caramel Ice Cream