



MUCHOS MAS

**SAMPLE MENU
BY CHEF JOSE RAMOS**



BREAKFAST OPTIONS

HOUSE CURED SALMON ON ENGLISH MUFFIN WITH CRISPY CAPERS, PICKLED RED ONION,
ARUGULA, CHIVE CRÈME FRAICHE

AVOCADO TOAST WITH RICOTTA, PARSLEY, CHIVE, ALEPPO, LEMON OIL

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HONEYWHEAT WAFFLE WITH PORT WINE & BERRY COMPOTE, FRESH WHIPPED CREAM

BAILEY'S FRENCH TOAST WITH CINNAMON APPLE CHUTNEY AND BOURBON MAPLE SYRUP

STUFFED CREPES WITH SPINACH, TOMATO, MUSHROOM, FINE HERB GOAT CHEESE

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POACHED EGGS ON CRUMPET, TASSO HAM, AGED CHEDDAR MORNAY, ROSEMARY FINGERLINGS

HUEVOS RANCHEROS, BLACK BEANS, PICO DE GALLO, AVOCADO, SOUR CREAM, QUESO
FRESCO, CILANTRO, PICKLED JALAPEÑO

VEGETABLE FRITTATA WITH NEUSKE'S BACON AND SUNGOLD TOMATOES

SHAKSHUKA BAKE WITH RICOTTA, EGGS, CILANTRO, PARSLEY, CHIVES, GRILLED PITA

LIGHT YOLKAM OMLETTE WITH RED PEPPERS, ONIONS, HAM AND WISCONSIN'S FINEST



LUNCH OPTIONS

QUINOA POWER BOWL WITH GRAPEFRUIT, FETA, SUGARSNAPS, SHAVED FENNEL, BASIL, MINT,
CRISPY SHALLOTS, BERGAMOT OIL

GRILLED CHICKEN BREAST OR TEMPEH WITH HERBED AIOLI
WATERCRESS AND MACHE SALAD WITH OLD AMSTERDAM, SHAVED ONION,
ZINFANDEL VINAIGRETTE

VEG-OUT SANDWICH: ROSEMARY SOURDOUGH, BASIL AIOLI, MIXED GREENS,
PICKLED RED ONION, SHAVED CARROTS, SPROUTS, AVOCADO, TOMATO
KALE SALAD WITH SHAVED APPLE, CUCUMBERS, RAINBOW CARROT, RADISH,
RUSTIC CROUTONS, LABNEH, TAHINI GINGER DRESSING
ROASTED TURKEY WITH CRANBERRY ORANGE RELISH

ROASTED CAULIFLOWER, BROCCOLINI, SPRING ONION, FENNEL BULB, GARLIC, CHIMICHURRI
SEARED SKIRT STEAK/BLACKENED TIGER PRAWNS
PAPPAS BRAVAS WITH GARLIC AIOLI

GREEN THAI CURRY, BOK CHOY, ENOKI, ZUCCHINI, JAPANESE EGGPLANT, CRISPY LENTILS,
PEA TENDRILS
JASMINE RICE WITH SESAME AND MINT
GRILLED DORADO

TURKEY OR VEGGIE BURGERS ON BRIOCHE BUN WITH ONION JAM, GRUYERE CHEESE,
HORSERADISH SPREAD
ROASTED YAMS WITH CORN AND SCALLIONS
BABY ROMAINE SALAD WITH ANCHOVY DRESSING, PARMESAN AND CROUTONS



LUNCH OPTIONS

SOBA NOODLE SALAD WITH CARROT, MINT, BASIL, EDAMAME, SNOW PEAS, CUCUMBER, GALANGAL
SOY DRESSING

SEARED SCALLOPS OR CRISP DUCK LEG WITH SCALLION AND SESAME
PAK CHOY SALAD WITH MISO HONEY VINAIGRETTE

HANDMADE PASTA PRIMAVERA WITH ZUCCHINI, TOMATO, KALE, LEMON, ASIAGO, WHITE WINE AND
TARRAGON

VEAL CUTLET WITH TOMATO BUTTER AND BASIL OIL

ARUGULA SALAD WITH BOSCH PEAR, MACADAMIA, SUNFLOWER SEEDS, HONEY VINAIGRETTE

NEW ORLEANS STYLE SHRIMP PO' BOY WITH GRIBICHE, CORN AND CARROT SLAW
CHORIZO STEWED RED BEANS AND RICE
SHAVED VEGETABLE SALAD WITH SHERRY VINAIGRETTE

ASSORTED FLATBREADS:

FRESH MOZZARELLA, PROSCIUTTO, BASIL, AGED BALSAMIC

ARUGULA PESTO, TOMATO, MUSHROOM

MAYTAG BLEU CHEESE, ANJOU PEAR, CARAMELIZED ONION, SALAMI

STRAWBERRY SPINACH SALAD WITH CANDIED WALNUTS, FRENCH RADISH AND
MEYER LEMON VINAIGRETTE

TACO SPREAD WITH ACCOMPANIMENTS

CORN/FLOUR TORTILLAS

GUACAMOLE, SALSA, CRÈME, CABBAGE, QUESO FRESCO, JALAPENO

CHIPOTLE ROASTED PORK/MOJO CHICKEN/ CITRUS COBIA

REFRIED BEANS AND CILANTRO LIME RICE

COCKTAIL HORS D'OEUVRES

DRIED FRUIT COMPOTE, AGED MANCHEGO,
ZAK THE BAKR CROSTINI

APPLE & WHIPPED GOAT CHEESE TARTINE,
LEMON OIL, FINES HERBS, ENDIVE

VEGETABLE TERRINE, CHIVE CRÈME FRAICHE, HERBED BREADCRUMBS

ASSORTED CHEESE STATION, QUINCE, ASSORTED FRUIT, MARCONA ALMONDS, CASTELVETRANO
OLIVES, HONEYCOMB, CROSTINI

FLORIDA CEVICHE, KEY WEST PINK SHRIMP, FLORIDA CITRUS, AVOCADO, RADISH, CILANTRO,
PICKLED RED ONION, CRISPY YUCCA CHIPS

TORTILLA ESPANOLA WITH GARLIC AIOLI

CUCUMBER & YOGURT GAZPACHO, MINT, WATERCRESS

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1ST COURSE DINNER

HEIRLOOM TOMATO SALAD WITH SHAVED FENNEL, GOAT'S MILK RICOTTA, HERB TIPS,
CRISPY SHALLOTS, LEMON OIL, FRESH CRACKED PEPPER
FRESH BURATTA WITH LARDONS, PINK LADY, SHAVED FENNEL, ARUGULA, ALEPPO CITRONETTE

KEY WEST SHRIMP CEVICHE, RADISH, CUCUMBER, CITRUS MARINADE, CILANTRO, CHIVE,
GINGER, CRISPY PLANTAIN

BONIATO SERRANO AND MANCHEGO CROQUETTE WITH CRISPY GARLIC, AND CARROT TOP
GREMOLATTA, PICKLED PEARL ONIONS

FALAFEL WITH PRESERVED LEMON AND RICE SALAD, CARA CARA ORANGE, TZATZITKI

SEARED LANGOUSTINES WITH MICRO HERBS, CORIANDER, FENNEL SEED, CHICKPEA,
PICKLED SHALLOTS, HEIRLOOM TOMATO, ROMESCO

PORK BELLY CONFIT WITH KIMCHEE, APPLE AND DAIKON SLAW, CASHEW PUREE, MICRO CILANTRO

BEEF TARTARE WITH PARSLEY, LEMON, GARLIC, BEER MUSTARD, EGG, CROSTINI

POACHED WHITE ASPARAGUS WITH GRAPEFRUIT SUPREMES, ORANGE HOLLANDAISE,
EVOO CRUMBS

HANDMADE PAPPARDELLE WITH FENNEL, BROWN BUTTER, SAUSAGE, PARMESAN, BASIL,
PRESERVED LEMON AND KALE

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DINNER ENTRÉE SELECTIONS

CRISPED SKIN SNAPPER WITH COCONUT BASMATI, GREEN HARISSA, BOK CHOY AND OYSTER MUSHROOMS WITH PINEAPPLE CHUTNEY

CORIANDER CRUSTED LAMB RACK WITH ROASTED SUNCHOKES, MELTED LEEK, CALABRIAN CHILI, CURRANT AND CIPPOLINI AGRODOLCE

GRILLED BISON STRIP LOIN WITH GARBANZO AND TASSO HAM CASSOULET, LEEKS, CELERY, SHALLOTS, RADISH TOPS, SABA

PIMENT DUSTED PORK TENDERLOIN WITH BRAISED COLLARDS, CANNELLINI, BROWN BUTTER CORN BREAD, MUSTARD GASTRIQUE

BEER BRAISED SHORT RIB WITH PARSNIP PUREE, WILTED MUSTARD GREENS, CORN, VEAL DEMI GLACE

RARE SEARED TUNA WITH ORANGE GINGER BULGUR WHEAT, CARROT AND CUMIN PUREE, SHITAKES, RADICCHIO, MANGO KAFFIR LIME RELISH

BUTTER KISSED LOBSTER TAIL WITH SWEET CORN RISOTTO, CHIVES, ENGLISH PEAS, ROASTED TOMATOES, BANYULS GASTRIQUE

CRISP DUCK BREAST WITH BEET PUREE, BANANA FINGERLINGS, BROCCOLINI, RADISH CONFIT, GARAM MASALA BROWN BUTTER

ROASTED BLACK GROUPER WITH BLUE CORN GRITS, MARINATED TOMATOES, PEA SHOOTS, LARDONS, CHERRY BOMB

DESSERTS

CHOCOLATE BUDINO WITH CANDIED KUMQUAT, PISTACHIO

BROWN BUTTER CHOCOLATE CHIP COOKIES
WITH VANILLA ICE CREAM

“NEAPOLITAN” PHYLLO, STRAWBERRY PRESERVES, MASCARPONE

BLUEBERRY POUND CAKE WITH LAVENDER ICE CREAM AND
WHIPPED HONEY

PASSIONFRUIT PANNA COTTA WITH MACERATED RASPBERRIES

SORBET TRIO: ORANGE GINGER, CHERRY AND MANGO

FLOURLESS CHOCOLATE CAKE WITH PISTACHIO ICECREAM
AND DEHYDRATED STRAWBERRIES

COFFEE CRÈME BRULEE

CHEESE BOARD WITH BIJOU, SEASTACK, ALPHA TOLMAN,
HONEYCOMB, MARCONA ALMONDS, FIG JAM

CARROT CAKE WITH CREAM CHEESE ICE CREAM
AND CANDIED WALNUT DUST



INTRODUCING CHEF JOSE RAMOS



CHEF JOSE WAS BORN IN UTUADO, PUERTO RICO AND MOVED TO NEW JERSEY WHEN HE WAS FIVE YEARS OLD. HE MOVED TO SOUTH FLORIDA DURING MIDDLE SCHOOL WHERE HE DEVELOPED A PASSION FOR SOCCER AND VOLLEYBALL — BOTH OF WHICH HE PLAYED COMPETITIVELY THROUGHOUT HIS HIGH SCHOOL CAREER. IN 2001, JOSE JOINED THE UNITED STATES ARMY AND WORKED FOR THREE YEARS AS A SUPPLYMAN WHERE HE EXCELLED IN TEAMWORK AND SOURCING EQUIPMENT AND SUPPLIES TO FOREIGN COUNTRIES. HIS LOVE FOR FOOD LED HIM TO WORK AS A RESTAURANT CHEF AND MANAGER IN 2007, WHERE FOR NEARLY TEN YEARS HE PERFECTED HIS MENU DEVELOPMENT BASED ON SEASONALLY FRESH INGREDIENTS, LOCAL PRODUCE SOURCING, AND BUTCHERING. HAVING SOME FRIENDS IN THE YACHTING INDUSTRY, JOSE GAINED VALUABLE INSIGHT INTO THE LIFESTYLE AND DEMANDS OF A YACHT CHEF AND KNEW IT WOULD BE THE PERFECT OPPORTUNITY FOR HIM TO BE CREATIVE AND COOK WITH AMAZING INGREDIENTS FOR GUESTS FROM ALL OVER THE WORLD. THE IDEA OF CHANGING THE MENU WITH EVERY CHARTER BASED ON INDIVIDUAL PREFERENCES AND INGREDIENT AVAILABILITY WAS EXACTLY WHAT JOSE WAS LOOKING FOR SO HE FINALLY DECIDED TO TAKE THE PLUNGE AND JOIN YACHTING. JOSE IS FUN-LOVING, EASILY APPROACHABLE, AND DRIVEN TO EXCEED EACH GUEST'S EXPECTATION. HIS EXPERIENCE AS A CHEF ALLOWS HIM TO CONFIDENTLY SHOWCASE HIS VERSATILITY WITH INGREDIENTS AND PERSONALITY WITH EVERY PLATE. NOT ONLY IS JOSE AN AMAZING CHEF, HE ALSO GIVES GREAT HUGS!