

SoCal Air Menu **VIP**

First day

Breakfast

Seasonal fruit, Greek yogurt, coffee, natural orange juice, sweet bread, beans, and shrimp omelette.

Lunch/ Snack

Scallop aguachile and regional fish ceviche "cochito".

Dinner

White fish fillet, parrotfish mounted with octopus and shrimp.



Second day

Breakfast

Seasonal fruit, green and orange juice, bread, coffee, Greek yogurt, and poached eggs with hollandaise sauce.

Lunch/ Snack

Seafood cocktail with octopus, shrimp, and scallop, and smoked marlin governor tacos Baja Sur style.

Dinner

Galician-style octopus with a side of garden rice and potato and shrimp salad.



SoCal Air Menu **VIP**

Third day

Breakfast

Seasonal fruit, Greek yogurt, coffee, bread, natural red fruit juice, and chef's specialty huevos rancheros.

Lunch/ Snack

Surf and turf fajitas with skirt steak and shrimp, and pickled clam pulp on small toasts.

Dinner

Lobster thermidor with chef's specialty salad and mashed sweet potato.



Desserts suggested by the chef

Assorted flavored sorbets,
Neapolitan flan, Cheesecake,
Assorted flavored brownies

Snacks

Various

Potato chips, peanuts, etc.

Organic

Jicama, cucumber, watermelon.

