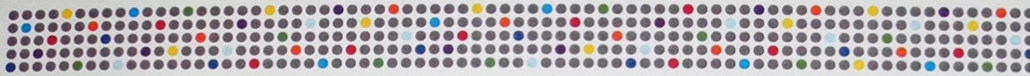


## CELEBRITY FAVORITES

FOOD IS OUR PASSION AND AN EXTENSION OF WHO WE ARE AS PEOPLE.  
WE ARE HONORED TO SHARE OUR PASSION WITH YOU.  
BON APPÉTIT!



### APPETIZERS

- CHILLED SHRIMP COCKTAIL  
HORSERADISH COCKTAIL SAUCE
- CRAB STUFFED MUSHROOM CAPS  
GRATINATED WITH HOLLANDAISE SAUCE
- SEASONAL FRUIT MEDLEY  
HAND-CUT SELECTION OF SEASONAL FRUITS

### SOUPS & SALADS

- BAKED FRENCH ONION SOUP  
WITH HERB CROUTONS AND MELTED GRUYÈRE CHEESE
- CLASSIC "CAESAR" SALAD  
CRISPY HEARTS OF ROMAINE LETTUCE WITH GARLIC CROUTONS AND PARMESAN CHEESE  
  
*ALSO AVAILABLE ENTRÉE-SIZED WITH HERB CHICKEN BREAST OR POACHED SHRIMP\**  
  
*ALWAYS AVAILABLE DRESSINGS:  
CELEBRITY AND CAESAR*

### ENTRÉES

- BROILED ATLANTIC SALMON\*  
SERVED PLAIN OR WITH CLASSIC HOLLANDAISE SAUCE
- GRILLED CHICKEN BREAST  
HERB MARINATED WITH THYME JUS
- GRILLED NEW YORK SIRLOIN STEAK\*  
BEURRE MAÎTRE D' HÔTEL  
  
*ALL "CLASSIC DINNER FAVORITES" ARE SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES*

### DESSERTS

- NEW YORK CHEESE CAKE  
YOUR CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH AND PASSION FRUIT TOPPINGS
- APPLE PIE A LA MODE  
WITH VANILLA ICE CREAM
- CRÈME BRULÉE  
VANILLA INFUSED CUSTARD WITH CARAMELIZED SUGAR TOPPING
- CHOCOLATE CAKE  
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

# THIS EVENING'S MENU

MY TONGUE IS SMILING  
— ABIGAIL TRILLIN

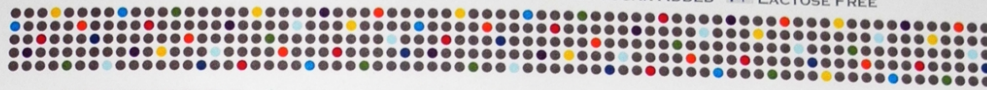
★ CHEF'S RECOMMENDATION

✕ GLUTEN FREE

🌿 VEGETARIAN

\* NO SUGAR ADDED

🥛 LACTOSE FREE



## APPETIZERS



### THAI MARINATED BEEF SALAD\*

WITH CRISPY RICE NOODLES, PICKLED CUCUMBER, PAPAYA, MINT AND CHILE LIME SAUCE



### SEAFOOD CRÊPE

WITH MUSSELS, SHRIMP, SCALLOPS AND LEEKS; SERVED IN CREAMY LOBSTER SAUCE



### DUCK CONFIT

WITH FRISÉE LETTUCE, DIJON VINAIGRETTE AND CABERNET REDUCTION

## SOUPS & SALADS



### NEW ENGLAND STYLE CLAM CHOWDER

OYSTER CRACKERS



### TRADITIONAL LEEK AND POTATO VICHYSOISE

WITH SAVORY CREAM



### PICKLED CUCUMBER, ORANGE AND AVOCADO SALAD

WITH ICEBURG LETTUCE AND PLUM TOMATOES



### BABY MIZUNA

WITH PEARL APPLES AND JULIENNE FENNEL

OUR HOMEMADE DRESSINGS TONIGHT ARE:

WALNUT VINAIGRETTE, RUSSIAN, ITALIAN VINAIGRETT

## ENTRÉES



### BAROLO BRAISED BEEF SHORT RIB LASAGNA★

LAYERED WITH CARAMELIZED ONIONS, EGG NOODLES AND WISCONSIN CHEDDAR CHEESE; GARNISHED WITH WILTED SPINACH, TOPPED WITH BAROLO WINE SAUCE



### BALSAMIC GLAZED SALMON

WITH TOURNE POTATOES AND SAUTÉED ASPARAGUS



### CHICKEN KIEV

HERB-STUFFED CHICKEN BREAST WITH WILD RICE, SAUTÉED GREEN BEANS AND GARLIC-THYME JUS



### CRISPY PORK SCHNITZEL

WITH CREAMY SAVOY CABBAGE AND GERMAN POTATO SALAD



### GRILLED PEPPER STRIP STEAK

WITH GREEN PEPPERCORN SAUCE, MASHED POTATOES AND BABY CARROTS STEW



### GOLDEN BAKED FRENCH POT PIE

WITH GRILLED TOMATOES, CHAMPIGNONS DE PARIS AND CREAMY TARRAGON VELOUTÉ

## SOMMELIER RECOMMENDS

### BY THE BOTTLE

WHITE: LOUIS JADOT, POUILLY-FUISSÉ, BURGUNDY, FRANCE 59.75

RED: BENTON LANE, PINOT NOIR, WILLAMETTE VALLEY, OREGON 81.75

### BY THE GLASS

WHITE: KENDALL-JACKSON, PINOT NOIR, "VINTNER'S RESERVE", CALIFORNIA 9.75

ROSÉ: TORRES, ROSADO, CATALUNYA, "SANGRE DE TORRO DE CASTA", CATALONIA, SPAIN 6.25