FAVORITES BON APPÉTIT!

CELEBRITY | FOOD IS OUR PASSION AND AN EXTENSION OF WHO WE ARE AS PEOPLE. WE ARE HONORED TO SHARE OUR PASSION WITH YOU.





APPETIZERS CHILLED SHRIMP COCKTAIL

** HORSERADISH COCKTAIL SAUCE



CRAB STUFFED MUSHROOM CAPS

* GRATINATED WITH HOLLANDAISE SAUCER



X[®] ■ SEASONAL FRUIT MEDLEY

** ★ HAND-CUT SELECTION OF SEASONAL FRUITS

SALADS



SOUPS & 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 FOOD SHOULD BE FUN. EVENING'S CHEF'S RECOMMENDATION

- THOMAS KELLER

MENU * GLUTEN FREE VEGETARIAN * NO SUGAR ADDED * LACTOSE FREE



APPETIZERS BAY SCALLOP AND SHRIMP CEVICHE WITH FRIED PLANTAINS, CILANTRO, LIME AND AVOCADO

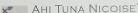
SPICED DUCK RILLETTES QUENELLE WITH RASPBERRY EMULSION AND PETITE SALAD

CREAMY SPINACH AND ARTICHOKE DIP
WITH PARMESAN PITA CHIPS

SALADS

SOUPS & HUNGARIAN BEEF GOULASH WITH CARAWAY SEEDS AND SOUR CREAM

WILD MUSHROOM-BARLEY SOUP * MIXED VEGETABLES



AHI TUNA NIÇOISE **

WITH POTATOES, EGGS, NIÇOISE OLIVES, GREEN BEANS, ANCHOVY AND MUSTARD VINAIGRETTE

★ ■ BABY GREENS SALAD

★ ★ WITH ARTICHOKES, ROASTED PEPPERS AND GRILLED ZUCCHINI

■ TOTAL

■ TOTA

OUR HOMEMADE DRESSINGS TONIGHT ARE: ORANGE, MUSTARD VINAIGRETTE AND HERB

ENTRÉES LINGUINE ALLE VONGOLE
WITH CLAMS, WHITE WINE GARLIC SAUCE AND CRUSHED RED PEPPERS

GRILLED SNAPPER FILET

WITH BACON, ROASTED RED PEPPERS, BABY ROAST POTATOES AND FRESH BASIL

* TRADITIONAL COQ AU VIN

BURGUNDY BRAISED CHICKEN WITH PANCETTA, MUSHROOMS, AND PEARL ONIONS; SERVED WITH POMME MOUSSELINE

GRILLED HONEY GLAZED PORK CHOP*

WITH SAVOY CABBAGE, CALVODOS JUS, POTATO PURÉE AND GRILLED APPLE

GRILLED T-BONE STEAK

WITH CARAMELIZED BRUSSEL SPROUTS, ROASTED POTATOES AND PARSLEY BUTTER

TIKKA MASALA TOFU

WITH SPINACH, GREEN LENTILS, OKRA AND RED PEPPER; SERVED WITH PARATHA

SOMMELIER RECOMMENDS

BY THE BOTTLE

WHITE: ATA RANGI, SAUVIGNON BLANC, MARTINBOROUGH, NEW ZEALAND 62
WHITE: AESS COLLECTION, CABERNET SAUVIGNON/MALBEC/SYRAH
19 BLOCK CUVÉE, MOUNT VEEDER, CALIFORNIA 79.25

BY THE GLASS
WHITE: CLUFFORD BAY, SAUVIGNON BLANC, MARLBOROUGH,
NEW ZEALAND
RED: WENTE VINEYARDS, CABERNET SAUVIGNON,
"HERITAGE BLEND", LIVERMORE, CALIFORNIA

9.75