

THIS EVENING'S MENU

BURGUNDY MAKES YOU THINK OF SILLY THINGS. BORDEAUX MAKES YOU TALK ABOUT THEM AND CHAMPAGNE MAKES YOU DO THEM.
— BRILLAT SAVARIN

STARTERS

  **BELGIAN ENDIVE-ARUGULA SALAD**

GREEN APPLES, WHITE BALSAMIC,
CANDIED PECANS

  **ROASTED CARROT CUMIN SALAD**

WITH AVOCADO, SUNFLOWER SEEDS, ARUGULA
AND LEMON YOGURT VINAIGRETTE

  **CHILLED THAI COCONUT SOUP**


LEMONGRASS, GINGER AND CILANTRO

  **CHILLED SHRIMP LOUIS**


COGNAC COCKTAIL SAUCE AND GUACAMOLE

  **CREAM OF WILD FOREST
MUSHROOM SOUP**



MUSHROOM TRUFFLE FRICASSÉE

 **CRISPY THAI BEEF SPRING ROLL**


SWEET & SOUR CHILI SAUCE,
GINGER-NOODLE SALAD

 **CLASSIC "CAESAR" SALAD**

HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

  **CHILLED SHRIMP COCKTAIL**

CLASSIC COCKTAIL SAUCE

 **BAKED FRENCH ONION SOUP**

HERB CROUTONS AND
MELTED GRUYERE CHEESE

  **ESCARGOTS À LA
BOURGUIGNONNE**

SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES

  **SEARED SALMON***

CRUSHED POTATOES, GRILLED SQUASHES,
SAUCE VIERGE

  **OVEN ROASTED JERK
SPICED CHICKEN**



BLACK BEAN & PINEAPPLE RICE, BUTTERED
GREEN BEANS, CHICKEN JUS

 **BEEF AND VEAL SPAGHETTI
BOLOGNESE**

HERBS AND SHAVED PARMESAN CHEESE

HOME-STYLE PORK CHOP

MARSHMALLOW SWEET POTATOES,
SAUTÉED STRING BEANS, ZESTY
CIDER-RAISIN SAUCE

  **AGED PRIME RIB OF BEEF***



MASHED POTATOES, BABY CARROTS,
GREEN BEANS, PAN GRAVY

 **SPINACH AND RICOTTA RAVIOLI**

MARINARA AND PARMESAN CREAM SAUCE

  **BROILED SALMON***

SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

  **GRILLED CHICKEN BREAST**

GARDEN THYME JUS; MASHED POTATOES
AND SEASONAL VEGETABLES


  **GRILLED NEW YORK SIRLOIN
STEAK***

BEURRE MÂÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTREES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE

 OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

* MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE