

THIS EVENING'S MENU

THE BEST POET IS THE MAN WHO DELIVERS OUR DAILY BREAD:
— PABLO NERUDA

STARTERS

-  **TOMATO WATERMELON SALAD**
BASIL, FETA, SOURDOUGH CROUTONS,
SHERRY VINAIGRETTE
-  **BABY SPINACH AND
TREVISO SALAD**
BLUE CHEESE CRUMBLES, SMOKED BACON,
CRANBERRIES, RASPBERRY VINAIGRETTE
-   **YELLOW CORN SOUP**
CHOPPED CHIVES
-   **CHILLED PEAR AND HONEY SOUP**
MASCARPONE CREAM
-  **CHICKEN LIVER PARFAIT**
CRUSTED IN TOASTED PISTACHIOS, HERB SALAD
AND RUBY PORT REDUCTION
-   **SALMON TARTARE***
CELERY ROOT PURÉE, TROUT ROE CAVIAR,
DILL, APPLE, PUMPERNICKEL

-  **CRISPY FROG LEGS**
GREEN PEA PURÉE AND
GARLIC-PARSLEY SAUCE

-  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

-   **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

-  **BAKED FRENCH ONION SOUP**
HERB CROUTONS AND
MELTED GRUYÈRE CHEESE


-   **ESCARGOTS À LA
BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER


TIMELESS STARTERS

ENTREES

-  **SHRIMP SCAMPI**
WHITE WINE-GARLIC SAUCE, CHERRY
TOMATOES, PARSLEY; SERVED OVER LINGUINE

-  **GRILLED COBIA**
BBQ GLAZED, YELLOW CORN MASHED
POTATOES, HARICOTS VERTS

-   **SEARED DUCK***
"FRIED" WILD RICE, SWISS CHARD, PARSNIP,
ORANGE DUCK JUS

-  **ROASTED COLORADO RACK OF
LAMB***
MASHED POTATOES, STEAMED BROCCOLI
FLORETS, GLAZED CARROTS, ROSEMARY LAMB
JUS

-  **"CELEBRITY'S SIGNATURE"
BEEF Tournedo***
RAGOÛT OF MOREL MUSHROOMS & PEARL
ONIONS, ROASTED POTATOES; HARICOTS VERTS
AND BLACK TRUFFLE SAUCE

-   **STUFFED PORTOBELLO MUSHROOM**
SPINACH-GOAT CHEESE, ROASTED RED PEPPER
COULIS, BASIL PESTO AND FRIED ONION

-   **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.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF ALLERGY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.