DINING ROOM

Dinner Menu

EXCLUSIVE TO SUITE GUESTS

chef’s inspiration
A three-course dinner suggestion

STARRERS

CRAB CAKE
Mesty crab cake, corn and peppers and snow pea slaw with basil vinaigrette

OR

CHILLED HONEYDEW MELON SOUP
Splash of Melon liquor and strawberry salsa

MAIN COURSE

ORECHETTE PASTA
Short rib ragu

DESSERT

JAVA CAKE
Dark chocolate and orange parfait with amaretto-lemon sponge cake

RECOMMENDED WINES
A complete wine list is available upon your request

700 PINOT GRIGI, WILLAMETTE VALLEY WINERY
Williamette Valley, Oregon, USA 48
684 CHATEAU RUFFIN, MARCHES DE PERIGORD
Chateau de Niepozanno, Ribera, Italy 66
339 WHITE BLEND, CHATEAU LA NARRIHE, BLANCS, CHATEAUNEUF-DE-PAP, FRANCE 91
710 PINOT NOIR, DOMAINE DROUIN
Williamette Valley, Oregon, USA 91
725 CROUSSE, PEPE & FILS
GIGNOMAS, "VIEILLES VIGNES," Nievre, France 66
667 MERLOT, NOUSKAR, WALLA WALLA, WASHINGTON, USA 98

meat courses

ORECHETTE PASTA
Short rib ragu

GREEK VEGETARIAN MOUSAKA
Chunky tomatoes, onion, feta cheese and oregano salsa

CHICKEN CORDOON BLEU
Ham and cheese stuffed breaded chicken, rice-pilaf, seasoned vegetables and lemon-butter sauce

GRILL-ROASTED CUP LOBSTER
Vegetables, rice-pilaf and a Cognac-scented corn-butter

BRAISED BEEF RAGU
Short rib, beef shoulder, Carolina yellow stone grits, red wine-beer sauce and tangy sauce

KUMQUAT BRONZI
Dry mushroom curry with ham, rice, pappardelle and tangy sauce

ACCOMPANIMENTS
Buttered snow peas, luminous potatoes

Starters

CRAB CAKE
Musty crab cake, corn and peppers and snow pea slaw with basil vinaigrette

SUMMER FRUIT MERLEY
Pineapple, papaya, mango, kiwi, strawberry, coconut and pistachio yogurt

DRUMSTICK
Orange and fennel salad with Gomasia-citrus dressing

CREAM OF MUSHROOM
Mushroom, cream, cheese and chives

FISH AND TOMATO COUNTRY
Spiced codfish and vegetables

CHILLED HONEYDEW MELON SOUP
Splash of Melon liquor and strawberry salsa

STRAWBERRY SORBET

ROYAL SHRIMP CROSTINI
Served chilled with spicy-sweet Royal cocktail sauce

ESCAROGET ROUGOUIGNONNE
Tender steaks drenched in included garlic-herb butter. May be temporarily unavailable due to a worldwide shortage.

SIMPLE AND CLASSIC
CAESAR SALAD
Crisp romaine lettuce, shaved Parmesan cheese and dressed croutons

CELEBRATE CRAVINGS
Make it an evening to truly remember with these special places

MAINE LOBSTER (1½-2 lb.) 34.00
Braised, grilled, or steamed. Served with drawn butter or fresh garlic-herb butter

SURF AND TURF* 43.00
Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

CHOPS GRILLE FILET MIGNON* 17.00
10 ounces of thick and flavorful tenderness

Includes choice of steamed potatoes, baked potato, rice and vegetable of the day

12% gratuity will be added.