

APPETIZERS

Crispy Sweet Breads

Applewood Smoked Bacon, Fried Green Tomatoes
and Shallot-Banyuls Reduction

Smoked Salmon Carpaccio

Salmon Caviar, Micro Greens, Shaved Cucumber Salad
and Black Pepper Dill Sauce

Chamonix Potatoes

Gruyere Cheese, Chive Crème Fraîche Dressing

SOUPS & SALADS

Shellfish Broth

Saffron Quenelle, Chopped Chives

Chilled Wild Rice Soup

Smoked Duck Breast, Curry Oil

"Clean" Cobb Salad

Honey Glazed Turkey Breast, Diced Avocado,
Hickory Bacon and Honey Dijon Dressing

Red Onion and Cucumber Salad

Cherry Tomatoes, Chopped Cilantro
and Thai Chili Dressing

Daily alternative dressings / vinaigrettes

SALAD ENTRÉE

Seafood Skewer Salad

Grilled Shrimp, Scallops and Salmon
on a Lemongrass Skewer, Tossed Asian Greens
and Spicy Sweet Dressing

ENTRÉES

Yukon Gold and Mascarpone Gnocchi

Sweet Yellow Corn, Sautéed Morels, White Truffle Oil, Parsley Cream Sauce and Manchego Cheese

Roasted Halibut

Fennel Sauerkraut, Glazed Green Asparagus, Caviar and Cuttle Fish Jus

Turkey Breast Roulade

Sautéed Spinach, Fig Preserve and Natural Pan Reduction

Braised Beef Short Ribs

Collard Greens, Mango Chutney and Ginger Spiced Phyllo Crisp

Daily Vegetable

Vegetable and Garlic Calzone, Yellow Pepper Coulis

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet

Roasted Airline Chicken Breast

Grilled New York Strip

YOUR SOMMELIER RECOMMENDS

White: Chardonnay, Lamelle, Il Borro 39

Red: Pinot Noir, La Crema, Sonoma 39

By the Glass

White: Chardonnay, Celebrity Cellar Master 9

Red: Pinot Noir, "Vintner's Reserve" Kendall Jackson 8

