

APPETIZERS

Mediterranean Vegetable Caponata Tartar
Sweet Basil, Aged Balsamic Syrup

In-House Cured Citrus Wild Salmon*
Shaved Baby Fennel, Chives and Sprouts

Crispy Boursin Cheese
Roasted Red Peppers, Toasted Cashew Dressing

SOUPS & SALADS

Chicken Consommé
Cheese Tortellini, Carrot Pysanne

Chilled Pumpkin Soup
Duck Confit, Lemon Zest

Grilled Mushroom Salad
Baby Greens, Shallot Sherry Vinaigrette

Celery Salad
Raspberries, Peanuts and Mint

Daily alternative dressing / vinaigrette

SALAD ENTRÉE

Turkey Pillard Salad
Sweet Potatoes, Baby Greens
and Cranberry Vinaigrette

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions

8 A Dinner

ENTRÉES

Fettuccini Pasta

Saffron Cream, Torn Basil and Manila Clams

Pan Roasted Sea Bream

Grilled Artichokes, Roasted Eggplant and Red Pepper Coulis

Pan Seared Pheasant Breast

Braised Buttered Brussel Sprouts,
Aromatic Honey Barbeque Sauce

Cumin Grilled Pork Chop

Polenta Cake, Ancho Chili Sauce and Watercress Salad

Daily Vegetable

Ragoût of Sautéed Asparagus and Haricots Verts,
Apricots and Curry Emulsion

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Ca' Rugate, Soave Classico, "San Michele",
Veneto, Italy 44

Red: Kunde, Zinfandel, Sonoma Valley, California 54

By the Glass

White: Ken Forrester, Chenin Blanc, Stellenbosch,
South Africa 9.5

Red: Dry Creek Vineyard, Zinfandel, "Old Vines",
Sonoma County, California 14.5

ENTRÉES

Pumpkin Gnocchi

Sautéed Arugula, Sun Dried Tomatoes,
Marinated Artichokes, Basil Vinaigrette and Goat Cheese

Grilled Hawaiian Style Salmon Filet*

Carrot Slaw, Sticky Jasmine Rice
and Coconut-Pineapple Salsa

Pecan Crusted Duck Breast*

Caramelized Apple-Endive Fricassée,
Wild Rice Blinis and Cranberry Emulsion

Slow Braised Colorado Lamb Shank

Grilled Merguez Sausage, Saffron Couscous,
Glazed Carrots au Jus

Daily Vegetable

Couscous Tagine

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Louis Jadot, Pouilly-Fuissé, Burgundy, France 57.5

Red: Benton Lane, Pinot Noir, Willamette Valley, Oregon 86

By the Glass

Rosé: Torres, Rosado, Catalunya,
"Sangre de Toro de Costa", Catalonia, Spain 7

Red: Kendall-Jackson, Pinot Noir,
"Vintner's Reserve", California 10.5

DESSERTS

Sacher Torte

Classic Austrian Chocolate Cake, glazed with Ganache and served with Apricot Compote

Whipped Passionfruit Curd
with Kiwi, Papaya, Pineapple and Gelée

No Sugar Added

Cannoli "Tutti-Frutti"

Filled with Lemon Ricotta Cheese; served with Fruit Minestrone

Ice Cream

Vanilla, Chocolate, Strawberry or Peanut Butter

Sorbet

Mango

Low Fat Frozen Yogurt

Plain or Chocolate Chip

No Sugar Added

Vanilla Ice Cream

Classic Desserts

New York Cheese Cake

Your choice of Caramel, Chocolate, Strawberry, Peach & Passion Fruit Toppings

Apple Pie a la Mode

with Vanilla Ice Cream

Crème Brulée

Chocolate Cake

Layers of Dulce de Leche and Chocolate Fudge

A Selection of Domestic and Imported Cheeses served with Crackers and Biscuits

