

## APPETIZERS

**Baked Goat Cheese**  
Grilled Baguette, Orange Essence  
and Honey Pecan Dressing

**Crispy Lump Crab Cake**  
Baby Arugula, Smoked Tomato Vinaigrette

**Potato Croquettes**  
Smoked Gouda, Tasso Ham  
and Black Bean Purée

## SOUPS & SALADS

**Chilled Sweet Pea Soup**  
Crab Salad, Toasted Almonds

**Spicy Roasted Plantain Corn Soup**  
Green Chiles, Cilantro

**Endive Salad**  
Watercress, Crispy Apples  
and White Balsamic Vinaigrette

**BLT Caesar Salad**  
Parmesan Cheese, Garlic Croutons, Sprouts,  
Tofu and Creamy Smoked Garlic Dressing

Daily alternative dressings / vinaigrettes

## SALAD ENTRÉE

**Sautéed Veal Scaloppini**  
with Lemon Herb Salad

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

## ENTRÉES

Angus Style Beef Stuffed Pasta Shells  
Black Truffle Vinaigrette, Ricotta Fondue

Oven Roasted Warm Water Lobster Tail  
Escarole, Fingerling Potatoes,  
Tangerine Emulsion and Drawn Butter

Phyllo Crusted Chicken Paillard  
Sautéed Artichokes, Kalamata Olives, Spinach,  
Preserved Tomatoes and Saffron Aioli

New York Pepper Steak  
Caramelized Cipolini Onions, Watercress  
and Olive Oil Mashed Potatoes

Daily Vegetable  
Spaghetti with Marinara Sauce and Parmesan

## CLASSIC FAVORITES

Broiled Atlantic Salmon Filet\*

Roasted Chicken Breast

Grilled New York Strip\*

## YOUR SOMMELIER RECOMMENDS

### By the Bottle

**White:** Nickel & Nickel, Chardonnay, "Searby Vineyard",  
Russian River, California 110

**Red:** Poggio al Tesoro, Bolgheri, "Sondraia", Tuscany, Italy 107

### By the Glass

**White:** Raimat, Albariño, "Castell de Raimat",  
Costers del Segre, Rias Baixas, Spain 8.5

**Red:** Freemark Abbey, Cabernet Sauvignon,  
Napa Valley, California 19.5

## ENTRÉES

Pinot Noir Risotto  
Sautéed Beef Tips, Gorgonzola Cheese

Five-Spice Crusted Tuna\*  
Grilled Asparagus, Horseradish Mashed Potatoes  
and Natural Jus

Roasted Semi Boneless Quail  
Shiitake Mushrooms, Soy Beans  
and Soy Lemongrass Broth

Honey Glazed Angus Beef Style Meat Loaf  
Sautéed Green Beans, Potato Mousse

Daily Vegetable  
Caramelized Onion, Thyme and Brie Cheese Tart

## CLASSIC FAVORITES

Broiled Atlantic Salmon Filet\*

Roasted Chicken Breast

Grilled New York Strip\*

## YOUR SOMMELIER RECOMMENDS

### By the Bottle

**White:** Lucien Albrecht, Gewürztraminer, "Réserve",  
Alsace, France 59.5

**Red:** Biella Vineyards, Cabernet Sauvignon,  
Atlas Peak, Napa Valley, California 158.5

### By the Glass

**White:** Conundrum, White Blend, California 14.5

**Red:** MontGras, Carménère, "Reserva",  
Colchagua Valley, Chile 9

# DESSERTS

## **Biscuit Croustillant**

Dark Ganache, crunch layer of White Chocolate and Praline, topped with Chocolate mousse; served with Caramel Sauce

## **Sticky Toffee Pudding**

with Roasted Pineapple, Caramelized Banana and Puffed Grain

No Sugar Added

## **Blackberry-Anise**

### **Nougat Glacé**

Iced Parfait with Pernod; served with fresh Blackberries

## **Ice Cream**

Vanilla, Strawberry, Chocolate or Banana-Rum

## **Sorbet**

Green Apple

## **Low Fat Frozen Yogurt**

Plain or Passion Fruit

## **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

