

APPETIZERS

Crispy Beef Tartar*

Shaved Hard Boiled Egg, Capers,
Red Onions and Parmesan

Sautéed Escargot

Parsley Herb Spaetzle, Smoked Pancetta
and Roasted Garlic

Cauliflower Pannacotta

Porcini Mushroom Salad,
Sun Dried Tomato-Parmesan Lavash

SOUPS & SALADS

Spiced Chicken and Coconut Soup

Scallions, Shiitake Mushrooms

Chilled Imam Baijidi Soup

Eggplant, Peppers and Onions

Greek Salad

Green Beans, Cherry Tomatoes, Kalamata Olives
and Extra Virgin Olive Oil

Field Green Salad

Shaved Root Vegetables, Kalamansi Dressing

Daily alternative dressing / vinaigrette

SALAD ENTRÉE

Charred Flank Steak*

Baby Greens, Black Beans
and Herb Ranch Dressing

*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

ENTRÉES

Orecchiette Pasta

Rock Shrimp, Capers,
Kalamata Olives and Anchovies

Grilled Rainbow Trout

Roasted Sweet Corn Purée, Smoked Peppers, Chorizo
and Lemon Verbena Sauce

Honey Roasted Squab

Ragoût of Pearl Onions,
Fingerling Potatoes and Leeks

Braised Osso Buco

Wrapped in Prosciutto with Spaghetti Squash
and Haricots Verts

Daily Vegetable

Roasted Artichoke, Potato and Cheese Cake
with Sweet Chipotle Sauce

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Mallydooker, Verdelho, "The Violinist",
McLaren Vale, South Australia 68.5

Red: Vietti, Barbera d'Asti, "Tre Vigne", Piedmont, Italy 92.5

By the Glass

White: Grgich Hills, Chardonnay, Napa Valley, California 19.50

Red: Celebrity Cruises, Cabernet Sauvignon,
"Cellar Master", California 10.5

ENTRÉES

Duck Confit Ravioli

Vegetable Tomato Ratatouille
and Herb Reduction

Sautéed Halibut

in Feuille de Brick, Yellow Corn
and Lobster Chowder

Herb Roasted Chicken Breast

Black Eyed Beans, Smoked Pork
and Natural Jus

Charred Veal Loin*

Cauliflower Purée, Grilled Zucchini
and Porcini Mushroom Ragoût

Daily Vegetable

Cassolette of Garden Vegetable

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Fantinel, Pinot Grigio, "Vigneti Sant'Helena",
Collo, Veneto, Italy 46.5

Red: Joseph Droubin, Pinot Noir, "Véro", Burgundy, France 56.5

By the Glass

White: Jean-Luc Colombo, Viognier, "La Violette", France 8

Red: Château Castera, Médoc, Cru Supérieur,
Bordeaux, France 12.5

DESSERTS

Apple Tart Tatin

Freshly baked Caramelized
Granny Smith Apple Puff Pastry
served with Caramel Sauce

Olive Oil Cremeux

Oranges & Strawberries
with White Chocolate Crumble

No Sugar Added

Cherries Jubilee

warm Cherry Compote
served with Vanilla Ice Cream

Ice Cream

Vanilla, Chocolate, Strawberry
or Praline

Sorbet

Exotic Fruit

Low Fat Frozen Yogurt

Plain or Vanilla Cherry

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