

APPETIZERS

Marinated Grilled Eggplant

Sun Dried Tomato-Olive Fricassée,
Sweet Basil Hearts and Parmesan Coulis

Angus Beef Carpaccio*

Black Truffle Aioli, Herb Salad and Garlic Chips

Lump Crab Martini

Avocado, Cucumber and Crispy Spiced Bontai

SOUPS & SALADS

Chilled Asparagus Soup

Goat Cheese, Toasted Pistachios and Lemon Oil

Sweet Red Bell Pepper Soup

with Corn and Shrimp Ragoût

Arugula Salad

Hearts of Palms, Feta Cheese,
Sun Dried Tomato, Toasted Pine Nuts
and White Balsamic Emulsion

Shaved Fennel and Citrus Salad

Baby Mâche, Blood Orange Emulsion

Daily alternative dressings / vinaigrettes

SALAD ENTRÉE

Grilled Lamb Chops*

Rocket Salad, Goat Cheese, Red Onion,
Roasted Red Peppers and Balsamic Glaze

*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

4 A Dinner

ENTRÉES

Rigatoni Pasta

Chicken Confit, Basil
and Parmesan Tomato Sauce

Lemongrass Infused Seafood Nage

Whole Shrimp, Manila Clams, Mussels, Calamari,
Celery Root and Edamame Beans

Pomegranate Glazed Duck Breast*

Crispy Seared Duck Leg, Grilled Radicchio,
Wild Rice Pilaf and Star Anise Sauce

Grilled Rib Eye Steak*

Warm White Bean Truffle Salad,
Natural Jus

Daily Vegetable

Primavera Lasagna

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Elk Cove, Pinot Gris, Willamette Valley, Oregon 68.5

Red: Luigi Tacchino, Dolcetto d'Ovada, Piedmont, Italy 48.5

By the Glass

White: Celebrity Cruises, Chardonnay, "Cellar Master"
California 10.5

Red: Nozzole, Chianti Classico, "Villa di Nozzole",
Tuscany, Italy 10.5

ENTRÉES

Oven Baked Manicotti

Stuffed with Ground Veal, Chorizo and Beef,
with "Californian" Tomato-Herb Reduction

Shallot Crusted Barramundi

Confit of Honjirimiji Mushrooms, Edamame Beans
and White Miso Broth

Roasted Wild Cornish Hen

Crispy Okra, Pine Tree Smoked Tomato Chutney,
and Natural Jus

Slow Roasted Prime Rib*

Oven Baked Mediterranean Red Pepper,
Pecorino "Mac and Cheese"

Daily Vegetable

Sweet Basil Risotto, Confit of Tomatoes,
Mascarpone Cheese and Garlic Crisps

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Airline Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Sartori de Verona, Garganega,
Verona, Veneto, Italy 43

Red: Miguel Torres, Cariñena/Syrah/Merlot,
"Corallera", Reserva, Central Valley, Chile 56.5

By the Glass

White: Bollini, Pinot Grigio, Trentino, Italy 9

Red: Cune, Tempranillo, Crianza, Rioja, Spain 8.5

DESSERTS

Flambéed Crêpes Suzette

Served with Grand Marnier
Caramel Sauce

Bittersweet Chocolate Fondant

With Caramelized Banana,
Candied Almonds
and Raspberry Coulis

No Sugar Added

Chiquita "Millefeuille"

Banana Napoleon

Chocolate Custard served
with Exotic Fruit Sauce

Ice Cream

Vanilla, Strawberry, Chocolate or
Dulce de Leche

Sorbet

Cassis

Low Fat Frozen Yogurt

Plain or Strawberry

No Sugar Added

Chocolate 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

