

APPETIZERS

Heirloom Tomato Stuffed Endive
Granny Smith Apple Coulis and Herb Salad

Pickled Beet Salad
Smoked Chicken Breast, Frisée
and Curry Emulsion

Pan Fried Macadamia Nut Crusted Sea Scallops
Sweet Pea Purée, Fennel Salad
and Pink Grapefruit Emulsion

SOUPS & SALADS

Vine Ripened Tomato Cucumber Gazpacho
Olive Oil Sorbet, Marjoram Crisp

California Blue Crab Bleque
Flying Fish Caviar, Scallions

Niçoise Salad
Green Beans, Cherry Tomatoes,
Fingerling Potatoes and Poached Albacore Tuna

Mixed Greens and Shaved Pear Salad
Breakfast Radish, Baby Mizuna
and Red Wine Vinaigrette

Daily alternative dressing / vinaigrette

SALAD ENTRÉE

Grilled Pork Medallions
Macerated Haricot Verts, Grilled Red Bell Peppers
and Apricot 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.

2 A Dinner

ENTRÉES

Lump Crab and Morel Mushroom Risotto
Green Asparagus, Lemon Zest and Parmesan Coulis

Pan Seared Pacific Salmon*
Green Lentils, Curried Pickled Vegetable, bacon
Frisée and Lemon Mosto Emulsion

Sherry Glazed Pheasant Breast
Oven Roasted Tomatoes,
Crispy Paprika Smoked Potatoes

Herb Crusted Rack of Lamb*
Braised Lamb Shoulder in Crispy Phyllo, Green Pea Mélange,
Fingerling Potatoes and Pinot Noir Sauce

Daily Vegetable
"Imam Bayildi": Olive Oil Baked Eggplant,
Sweet Bell Pepper Confit

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Cakebread Cellars, Chardonnay, Rutherford,
Napa Valley, California 103.5

Red: Viña Cobos, Cabernet Sauvignon, "Bramare",
Luján de Cuyo, Mendoza, Argentina 107

By the Glass

White: Anton Bauer, Grüner Veltliner, "Gmörk",
Wagram, Austria 11

Red: Ross Estate, Shiraz, "Lights Out",
Barossa Valley, Australia 9

ENTRÉES

Three Cheese Ravioli
with Tomato Coulis and Basil Pesto

Roasted Rock Fish
Carrot Purée, Baby Bok Choy, Crispy Noodles
and Ginger Vanilla Reduction

Crab Meat Stuffed Airline Chicken Breast
Roasted Salsify, Sautéed Spinach
and Wild Mushroom Cream Sauce

Pan Seared Filet Mignon*
"Celery Root Risotto" Caramelized Onions
and Red Wine Reduction

Daily Vegetable
Vegetable Kebab, Lemon Rice
Golden Raisins and Almonds

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Airline Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Louis Jadot, Puligny-Montrachet, Burgundy, France 113.5

Red: Viña Altair, Cabernet Sauvignon/Syrah,
Cachapoal Valley, Chile 142

By the Glass

Champagne: Perrier-Jouët, "Grand", Brut, France 22

Rosé Sparkling: Domaine Chandon, "étale",
Napa-Sonoma Counties, California 18

DESSERTS

Frosty Ice "Bombe"

Duo of White & Dark Chocolate
Mousse served with
Raspberry Coulis

Vanilla Panna Cotta

With Mixed Berries
and Basil Syrup

No Sugar Added

Pineapple Upside Down Cake

Soaked with Rum
and served with Raisin Sauce

Ice Cream

Vanilla, Chocolate, Pistachio or
Cherry Brandy

Sorbet

Banana

Low Fat Frozen Yogurt

Plain or Mango

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

