

## APPETIZERS

### Crispy Sweet Breads

Applewood Smoked Bacon, Fried Green Tomatoes  
and Shallot-Banyuls Reduction

### Smoked Salmon Carpaccio\*

Salmon Caviar, Micro Greens, Shaved Cucumber Salad  
and Black Pepper Dill Sauce

### Chamonix Potatoes

Gruyere Cheese, Chive Crème Fraiche Dressing

## SOUPS & SALADS

### Shellfish Broth

Saffron Quenelle, Chopped Chives

### Chilled Wild Rice Soup

Smoked Duck Breast, Curry Oil

### \*Clean\* Cobb Salad

Honey Glazed Turkey Breast, Diced Avocado,  
Hickory Bacon and Honey Dijon Dressing

### Red Onion and Cucumber Salad

Cherry Tomatoes, Chopped Cilantro  
and Thai Chili Dressing

Daily alternative dressings / vinaigrettes

## SALAD ENTRÉE

### Seafood Skewer Salad

Grilled Shrimp, Scallops and Salmon  
on a Lemongrass Skewer, Tossed Asian Greens  
and Spicy Sweet 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

### Yukon Gold and Mascarpone Gnocchi

Sweet Yellow Corn, Sautéed Morels, White Truffle Oil, Parsley Cream Sauce and Manchego Cheese

### Roasted Halibut

Fennel Sauerkraut, Glazed Green Asparagus, Caviar and Cuttle Fish Jus

### Turkey Breast Roulade

Sautéed Spinach, Fig Preserve and Natural Pan Reduction

### Braised Beef Short Ribs

Collard Greens, Mango Chutney and Ginger Spiced Phyllo Crisp

### Daily Vegetable

Vegetable and Garlic Calzone, Yellow Pepper Coulis

## CLASSIC FAVORITES

### Broiled Atlantic Salmon Filet\*

### Roasted Chicken Breast

### Grilled New York Strip\*

## YOUR SOMMELIER RECOMMENDS

### By the Bottle

**White:** Scala Dei, Blanco, "Les Brugueres", Priorat, Catalonia, Spain 57.5

**Red:** Pascual Toso, Malbec, "Reserve", Mendoza, Argentina 56.5

### By the Glass

**White:** Bollini, Pinot Grigio, Trentino, Italy 9

**Red:** Wente Vineyards, Cabernet Sauvignon, "Heritage Blend", Livermore, California 9



## ENTRÉES

### Orecchiette Pasta

Porcini Mushrooms, Vegetable Pistou and Basil

### Blackened Ahi Tuna\*

Forbidden Rice, Baby Bok Choy, Spicy Onion and White Sesame Seed Vinaigrette

### Roasted Chicken Breast

Green Lentil Blini, Wilted Spinach and Tomato-Garlic Emulsion

### Pan Seared Filet Mignon\*

Celery Root Purée, Green Asparagus, Cabernet Confit Shallots and Olive Oil Beef Jus

### Daily Vegetable

Baby Poached Vegetables and Lemon Oil

## CLASSIC FAVORITES

### Broiled Atlantic Salmon Filet\*

### Roasted Chicken Breast

### Grilled New York Strip\*

## YOUR SOMMELIER RECOMMENDS

### By the Bottle

**White:** Michel Redde, Sancerre, "Les Tuilières", Loire, France 57.5

**Red:** Innocent Bystander, Pinot Noir, Victoria, Australia 58.5

### By the Glass

**White:** Benzinger, Chardonnay, Sonoma County, California 8.5

**Red:** Bodega Catena Zapata, Malbec, "Catena", Mendoza, Argentina 10.5





# DESSERTS

## **Dulce de Leche**

### **Crema Catalana**

Infused Custard with  
Caramelized Sugar Topping

### **Chocolate Cherry Trifle**

with Devils Food Cake,  
Black Tea & Chocolate Mousse

No Sugar Added

### **Banana-Blueberry Crêpe**

Served Warm with Vanilla Sauce

## **Ice Cream**

Vanilla, Chocolate, Rum-Raisin  
or Cherry-Brandy

## **Sorbet**

Guava

## **Low Fat Frozen Yogurt**

Plain or Vanilla Lychee

## **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

1 Dessert