

Constellation

The San Marco Restaurant *Appetizers*

A Selection of Fruit with Fresh Mint

Shrimp Cocktail

Galantine of Duckling with Lingonberry Cream

Feuillete with Mushrooms in a creamy Herb Sauce

Soups

Oven Roasted Tomato and Garlic Soup
with Black Olive Crostini

Oriental Vegetable Consommé

Chilled Tangerine and Apple

Salads

Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Mesclun Lettuce topped with fine Julienne of Red Bell Pepper,
Daikon, young Sprouts and Pumpkin Seeds

OUR HOMEMADE DRESSINGS TONIGHT ARE:

Caesar Roquefort Red Wine Vinaigrette Carrot Ginger

Entrees

SPAGHETTI ALLA CARBONARA

Pasta cooked al dente, tossed with Fresh Cream, Eggs and Parmesan Cheese,
and crisp Italian Pancetta

BROILED SOUTH AFRICAN CAPE HAKE

with Lemon Herb Emulsion and Saffron Potatoes

SUPREME OF CHICKEN SALTIMBOCCA

Chicken Breast stuffed with Prosciutto and Sage,
served on a bed of sautéed Spinach with Red Bliss Potato Mash

VEAL PICCATA MILANESE

presented with a light Lemon Sauce, Saffron Risotto
and braised Endives

ALL AMERICAN PRIME RIB

A fine selection of Beef rubbed with cracked Black Peppercorns,
served to your preference with a Shallot and Red Wine Sauce

Desserts

Galantine of Duckling with Lingonberry Cream
Feuillete with Mushrooms in a creamy Herb Sauce

Soups

Oven Roasted Tomato and Garlic Soup
with Black Olive Crostini

Oriental Vegetable Consommé

Chilled Tangerine and Apple

Salads

Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Mesclun Lettuce topped with fine Julienne of Red Bell Pepper,
Daikon, young Sprouts and Pumpkin Seeds

OUR HOMEMADE DRESSINGS TONIGHT ARE:

Caesar Roquefort Red Wine Vinaigrette Carrot Ginger

Entrees

SPAGHETTI ALLA CARBONARA

Pasta cooked al dente, tossed with Fresh Cream, Eggs and Parmesan Cheese,
and crisp Italian Pancetta

BROILED SOUTH AFRICAN CAPE HAKE

with Lemon Herb Emulsion and Saffron Potatoes

SUPREME OF CHICKEN SALTIMBOCCA

Chicken Breast stuffed with Prosciutto and Sage,
served on a bed of sautéed Spinach with Red Bliss Potato Mash

VEAL PICCATA MILANESE

presented with a light Lemon Sauce, Saffron Risotto
and braised Endives

ALL AMERICAN PRIME RIB

A fine selection of Beef rubbed with cracked Black Peppercorns,
served to your preference with a Shallot and Red Wine Sauce

Desserts

Crème Brûlée

Raspberry Cheesecake

Chocolate Croquant Royale

Pistachio Saint Honoré

Low-Fat Buttermilk Ice Cream with Lychees

No Sugar Added Orange Flan Custard

Vanilla, Chocolate, Rum Raisin, Cherry Brandy or No Sugar Added Ice Cream Guava Sherbet

A Selection of Domestic and Imported Cheeses served with Crackers and Biscuits