











THIS
EVENING'S
MENU

TO EAT IS A NECESSITY, TO EAT INTELLIGENTLY IS AN ART.
— ANONYMOUS

STARTERS

-   **KALE SALAD**
ROASTED SQUASH, DRIED CHERRIES,
CARAMELIZED PECANS, LEMON VINAIGRETTE
-   **SHAVED PROSCIUTTO AND
ARUGULA SALAD**
TOMATO AND BALSAMIC VINAIGRETTE
-   **CHILLED PEA SOUP**
CRAB, YOGURT, LEMON, MINT
-   **CREAMY SMOKED TOMATO BISQUE**
BASIL PESTO AND HERBED CROUTONS
-  **DOUBLE BAKED BLUE
CHEESE SOUFFLÉ**
PARMESAN COULIS AND RED ONION
MARMALADE
-  **SCALLOPS ROCKEFELLER**
PARMESAN GRATINÉED WITH SPINACH AND
HOLLANDAISE SAUCE

-   **CREAMY SALMON RILLETTE***
CUCUMBER-CAPER SALAD AND AVRUGA CAVIAR

-  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

-   **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

-  **BAKED FRENCH ONION SOUP**
HERB CROUTONS AND
MELTED GRUYÈRE CHEESE

-   **ESCARGOTS À LA
BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER



TIMELESS STARTERS

ENTREES

-   **HERB CRUSTED HADDOCK FILET**
ROASTED POTATOES, RED PEPPERS, GREEN
OLIVES, TOMATO-OLIVE OIL SAUCE




-   **BROILED LOBSTER TAIL**
RICE PILAF, STEAMED BROCCOLI,
DRAWN BUTTER

-   **DUCK A L'ORANGE**
SLOW ROASTED DUCK, ORANGE SAUCE, GREEN
BEANS, CARROTS, ROASTED POTATOES




-   **SLOW HERB ROASTED LEG OF LAMB***
FONDANT POTATOES, GARLIC SPINACH, TOMATO
PROVENÇAL, ROSEMARY SAUCE

-  **BEEF WELLINGTON***
PUFF PASTRY WRAPPED BEEF TENDERLOIN,
MUSHROOM DUXELLES; VEAL BLACK TRUFFLE
REDUCTION, PETIT SAUTÉED VEGETABLES,
DUCHESS POTATOES

-    **CREAMY WILD MUSHROOM
RISOTTO**
BLACK TRUFFLE AND PARMESAN






-    **BROILED SALMON***
SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES


-    **GRILLED CHICKEN BREAST**
GARDEN THYME JUS; MASHED POTATOES
AND SEASONAL VEGETABLES

-    **GRILLED NEW YORK SIRLOIN
STEAK***
BEURRE MAÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTREES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE

 OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

*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.