DINNER

STARTERS
LOBSTER BISQUE
dry sherry, tarragon cream

POACHED PEAR SALAD
ananas, walnuts, blue cheese dressing

ARANCINI
arborio rice, portobello mushrooms, sautéed spinach, spicy tomato sauce

DUCK TERRINE
chicken, vegetables, apricot, figs, toasted sourdough

ENTRÉES
SEAFOOD LINGUINI
hay scallops, shrimp, mussels, chanterelle reduction

ALMOND CRUDED SNAPPER
bell peppers, zucchini, sautéed spinach, cardinality emulsion

BRAISED PORK SHANK
sweet potato purée, carrot, haricots verts

ROASTED DUCK
black currant sauce, sweet red cabbage, golden garlic croquettes

CLASSICS
BAKED FRENCH ONION SOUP
gruyère cheese, herb coddle

“CAESAR” SALAD
hearts of romaine, feta, croutons, parmesan cheese

GARDEN SALAD
mesclun greens, cherry tomatoes, balsamic vincialbig"e

SHRIMP COCKTAIL
horseradish cocktail sauce, marie rose sauce

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ESCAROATS À LA BOURGUIGNONNE
garlic parsley butter

CHEF’S RECOMMENDATION

STARTER
LOBSTER BISQUE
dry sherry, tarragon cream

ENTRÉE
BRAISED PORK SHANK
sweet potato purée, carrot, haricots verts

SELECTIONS

WHOLE MAINE LOBSTER
7.75 lbs. – 8.5 lbs.
baked, grilled or steamed, served with drawn butter or fresh garlic-herb butter $129.99

ROAST BEEF TENDERLOIN

VEGETABLE POT PIE
mashed potatoes, asparagus, creamy wild mushroom sauce

CLASSICS

FISH OF THE DAY
chef’s choice of vegetables

ROASTED CHICKEN BREAST
thyme jus

NEW YORK STRIP LOIN
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE
beef ravioli, roasted garlic, sun-dried tomatoes, porcini, fresh basil

NO SUGAR ADDED ICE CREAM
vanilla, strawberry, chocolate

DESSERTS

VALENNA CHOCOLATE BAR
chocolate curls, pistachio mousse

GRAND MARNIER SOUFFLÉ
vanilla cream napoleon

COCONUT RICE PUDDING
coconut custard, caramelized sugar

CLASSICS
CREME BRULÉE
vanilla custard, caramelized sugar

APPLE PIE À LA MODE
vanilla ice cream

NEW YORK CHEESECAKE
graham cracker crust, strawberry compote

ROYAL CHOCOLATE CAKE
dulce de leche, chocolate fudge

ARTISAN CHEESE PLATE
flap and slate cheese, dried fruit bread

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ICE CREAM
vanilla, strawberry, chocolate

Gluten-free, lactose-free, vegetarian.