

THE
GRANDE
RESTAURANT

You are cordially invited to rediscover a few timeless classics. A luxuriant nod to a bygone era when dining was not a task, but a time-honored ritual. When you dressed up for a date with an unforgettable dish. At The Grande, every night is formal night, and every night is a special occasion.

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APPETIZERS

PRAWN COCKTAIL

Chilled Jumbo Prawns with Chili-Horseradish Cocktail Sauce

TRADITIONAL LOBSTER BISQUE

Finished with Tarragon Cream

ESCARGOTS À LA BOURGUIGNONNE

In Garlic-Herb Butter

DUCK PÂTÉ TERRINE

Cranberry-Orange Relish, Duck Confit, Toasted Brioche

FRENCH BACON & EGG SALAD

Poached Egg, Bacon Lardon, Wild Arugula, Dijon Dressing

TRUFFLED WILD MUSHROOM RISOTTO

Roasted Mushrooms, Mascarpone, Parmesan Cheese

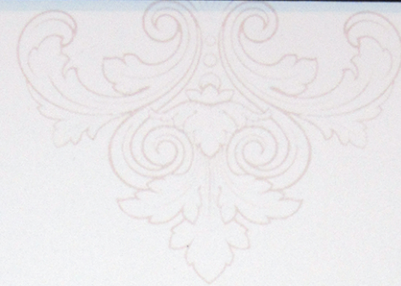
PEAR & GORGONZOLA SALAD

Mix Lettuce, Candied Walnuts, Aged Balsamic

BEEF CARPACCIO*

Wild Arugula, Parmesan Shavings, Lemon-Dijon Vinaigrette

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ENTRÉES

MEDITERRANEAN BOUILLABAISSSE

Shrimp, Scallop, Mussels & Cod in a Saffron Broth with Toasted Bread & Rouille

SOLE ALMONDINE

Toasted Almonds, Broccolini, Brown Butter, Lemon

ROASTED BEEF TENDERLOIN*

Duck Pâté, Asparagus, Puff Pastry & Truffle-Madeira Sauce

CHICKEN A L'ORANGE

Caramelized Fennel, Medjool Dates, Orange Glaze

BRAISED LAMB SHANK

Root Vegetables, Rosemary Potatoes, Garlic-Lamb Jus

LOBSTER TAIL THERMIDOR

Truffled Leeks, New Potatoes, Shellfish Armagnac Sauce

PASTA ALFREDO

Crispy Pancetta, Green Peas, Parmesan Cream

EGGPLANT NAPOLEON

Ratatouille, Spinach, Goat Cheese Fondue, Tomato Coulis

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Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

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