STARTERS, SOUPS AND SALADS

FRESH LYCHEE, RASPBERRY, KIWI WITH ROSEWATER JELLY

CHEESE RAVIOLI IN
BUTTERNUT SQUASH BISQUE
WITH CRÈME FRAÎCHE AND FINE HERBS

CREAM OF ARTICHOKE WITH CRISPY BACON BITS

CHILLED SWEET POTATO SOUP with Amaretto Cream

MIDDLE EASTERN FATTOUCH SALAD Cucumber, Tomato & Pita Crisps and Olive Oil-Lemon Vinaigrette

MARKET-FRESH SALAD BOWL WITH SHREDDED VEGETABLES

CHOICE OF TRADITIONAL OR FAT-FREE DRESSING

HEALTHY CHOICE

GRILLED SCALLOPS AND SHRIMP*

ON SWEET POTATO COINS WITH BAKED VEGETABLES, SPINACH AND PIMIENTO COULIS

VEGETARIAN MENU

CAULIFLOWER & POTATO CAKE with Red Lentil Sauce

CHILLED SWEET POTATO SOUP with Amaretto Cream

MIDDLE EASTERN FATTOUCH SALAD Cucumber, Tomato & Pita Crisp and Olive Oil-Lemon Vinaigrette

SPINACH-RICOTTA TART with Grilled Tomato and Arugula, Chive Oil

MAIN COURSE

SINGAPORE NOODLES

TOSSED WITH BBQ PORK, SPICY ASIAN BROTH AND STIR-FRIED VEGETABLES

CRISP FRIED COCONUT-CRUSTED MAHI MAHI

WITH TAHITIAN LUAU SALAD & SWEET AND SOUR DRESSING

BAKED CHICKEN ROLL

FILLED WITH CELERY AND CARROTS, FINGERLING POTATOES AND RED WINE SAUCE

GRILLED MINUTE STEAK*

WITH GRILLED TOMATOES, BROCCOLI BÉARNAISE AND FRENCH FRIES

FROMTHEBARBECUE & PANINI GRILL

HAMBURGER*, CHEESEBURGER*, VEGGIE BURGER, ALL BEEF HOT DOG*

NEW ORLEANS MUFFULETTA PANINI

with Andouille Sausage, Ham, Provolone and Mozzarella Cheese

CONDIMENTS: LETTUCE, TOMATO, ONION, COLESLAW, DILL PICKLE AND FRENCH FRIES

DESSERTS

DARK CHERRY CLAFOUTIS

WITH BERRIES COMPOTE

BANANA CREAM PIE

NO SUGAR ADDED VANILLA CHOCOLATE BAVARIAN CREAM CAKE .

FROM THE ICE CREAM PARLOR:

VANILLA • CHOCOLATE • STRAWBERRY • CRÉME BRULÉE ICE CREAM BLUEBERRY AND CRANBERRY SORBET LOW FAT FROZEN LILIKOI YOGURT BUTTER PECAN NO SUGAR ADDED ICE CREAM TOPPINGS: CHOCOLATE FUDGE • BUTTERSCOTCH • RASPBERRY SAUCE

THE CELLAR MASTER'S SUGGESTIONS

WHITE WINE

PINOT GRIGIO, BOLLINI, TRENTINO GLASS 8.75 BOTTLE 36.75

RED WINE

ZINFANDEL DRY CREEK VINEYARD OLD VINES SONOMA

GLASS 13.75 BOTTLE 55.25