

STARTERS, SOUPS AND SALADS

SLICED MARKET-FRESH FRUIT
with Walnut-Raisin Bread

CRISP-FRIED MOZZARELLA STICKS
with Marinara Dip and Pesto

POTATO AND LEEK BISQUE
with Pistachio Foam

FLORIDIAN GAZPACHO
with Tropical Fruit

ENSALADA ANDALUSIA
Butter Lettuce, Beans, Peppers and Tomatoes
Virgin Olive Oil and Sherry Vinegar
American Field Greens

CHOICE OF TRADITIONAL OR FAT-FREE DRESSING

HEALTHY CHOICE

TERIYAKI DUCK BREAST*
On Lentil Salad with Frisée, Radicchio, Roasted Pecans
and Papaya-Raspberry Vinaigrette

VEGETARIAN MENU

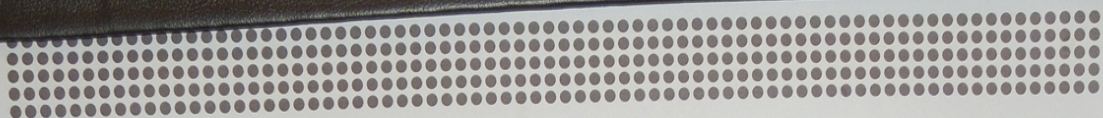
TEMPURA-FRIED TOFU SQUARES
On Radish Sprouts with Ponzu Sauce

FLORIDIAN GAZPACHO
with Tropical Fruit

ENSALADA ANDALUSIA
Butter Lettuce, Beans, Peppers and Tomatoes Virgin Olive
Oil and Sherry Vinegar

PARISIAN BISTRO CRÊPES
Stuffed with Champignons and Caramelized Onions Baked
with Béchamel-Leek Sauce

*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



MAIN COURSE

SAUTÉED TURKEY MEDALLIONS
on Fennel Risotto with Broccoli Raab

ORECCHIETTE CON SCAMPI
Shrimp in Garlic-Lemon Sauce Tossed with Pasta Rounds and
Parmesan Cheese Flakes

CANE SUGAR CARAMELIZED SKIRT STEAK*
with Marjoram Butter, Balsamico Syrup Drizzle, Fried
Waffle Potatoes, Green Beans and Grilled Tomato

MAIN COURSE COBB SALAD
Chopped Iceberg Lettuce, Diced Turkey, Avocado,
Tomato, Blue Cheese Crumble and Crisp Bacon Bits
with Choice of Dressings

FROM THE BARBECUE & PANINI GRILL

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

CRISP BBQ PORK KNUCKLE AND FONTINA
CHEESE PANINI
on Organic Baguette

*Condiments: Lettuce, Tomato, Onion, Coleslaw, Dill Pickle
and French Fries*

DESSERTS

CARAMELIZED APPLES ON FEUILLANTINE
COOKIE À LA MODE

MANGO CHEESECAKE WITH LILIKOI COULIS

NO SUGAR ADDED STRAWBERRY SHORTCAKE ♦

FROM THE ICE CREAM PARLOR:
Vanilla • Chocolate • Strawberry • Butter Pecan Ice Cream
Lemon Sorbet
Low Fat Frozen Banana Yogurt
Dark Chocolate No Sugar Added Ice Cream ♦
Toppings: Chocolate Fudge • Butterscotch • Raspberry Sauce

THE CELLAR MASTER'S SUGGESTIONS

WHITE WINE
Chardonnay, Gloria Ferrer, Carneros

Glass 8 Bottle 36

RED WINE
Merlot, Rutherford Ranch,
Napa Valley, California

Glass 8 Bottle 37

♦ No Sugar Added indicator

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