

D I N N E R

S T A R T E R S

Green Apple and Cucumber Medley 🍏
crème de pomme verte, lime & basil syrup

Norwegian Baby Shrimp Cocktail ⊕
celery, apple & Marie-Louise dressing

Traditional Beef Tartar
truffle butter, grilled ciabatta & quail egg

Shrimp & Crab Soufflé
tarragon red pepper coulis

White Bean Soup
crispy pancetta, basil pesto

Beef Consommé Nicoise
beans, tomato & chives

Farmers Market Salad 🍃
tender greens, fennel, beets, zucchini, pecorino & toasted hazelnuts

M A I N C O U R S E S

Linguini alla Vongole
linguini with clams, olive oil, garlic & chopped parsley

Warm Braised Leeks 🍷
crunchy onion, mustard tarragon cherry vinaigrette

Sautéed Chilean Sea bass
mashed potatoes, cabernet braised cabbage & veal jus

Seared Diver Scallops ⊕
sunchoke mousseline, pine nut gremolata, asparagus confit

Seared Calf Liver
celery root purée, onion compote & raspberry sauce

Filet Mignon of Prime Beef Tenderloin
cannellini beans, olive oil cherry tomato

D E S S E R T S

Chambord

Apricot Dartois

Mango Tango 🍷

Today's Ice Cream Selection or Sorbet

REGIONAL SPECIALTIES TASTING MENU ⊕

STARTER Norwegian Baby Shrimp Cocktail
celery, apple & Marie-Louise dressing

MAIN COURSE Seared Diver Sea Scallops
sunchoke mousseline, pine nut gremolata, asparagus confit

DESSERT Tarte Normande
calvados & caramel cream

CLASSICS: ALWAYS AVAILABLE

Black Sea Osetra Caviar

Market Price

blinis and traditional condiments

Tiger Prawns ♥

poached & chilled, cocktail sauce

Classic Caesar 🌿

romaine, white anchovies, parmesan, rustic croutons

Grilled Angus New York Strip Steak

steak fries & beurre maître d' hôtel

Poached Norwegian Salmon ♥

fresh pickled cucumber and boiled potatoes

Roasted Free Range "Poulet de Bresse"

"au jus"

SIDES Steamed Vegetables, Green Beans, Baked Potato,
Mashed Potato, Creamed Spinach, Rice Pilaf

Crème Brûlée

New York Cheesecake

strawberry, raspberry, blueberry

Seasonal Fresh Fruit Plate

White Wine Red Wine

🌿 Vegetarian ♥ Heart Healthy ⊕ Regional Specialty Ⓞ No Sugar Added

†Consuming raw, raw-marinated or partially cooked meat, poultry, fish or eggs may increase your risk for food borne illness. Should you have any food allergies, please let your waiter know and we will be happy to assist.