

Dinner Menu

THE RESTAURANT

First Course

PEPPER SEARED BEEF TATAKI
truffled celery tagliatelle

POACHED OCTOPUS TERRINE
new potato and nicoise olive salad, verjus vinaigrette

SEAFOOD TEMPURA
roasted mango and sesame dipping sauce

DOUBLE CHICKEN CONSOMME
melted leeks, truffle and chicken salad

RED CARROT & CURRY POTAGE
shrimp dumplings

BOSTON BIBB & ROASTED BEET SALAD
crisp salsify, red wine vinaigrette

HEIRLOOM TOMATO & WATERMELON
arugula pesto, ricotta salata cheese, lemon verbena

Main Course

CRISPY SKIN SAUTEED SALMON
cauliflower puree, capers and radicchio

PAN SAUTEED SEA SCALLOPS, CORN & SCALLION RISOTTO
green asparagus, roasted sweet pepper puree

ROASTED POUSSIN
wilted escarole, soft rosemary gnocchi, tarragon sauce

GRILLED FILET MIGNON
parmesan potato gratin, roasted shallot marmalade

VEGETARIAN – SPINACH & CORN FRITTERS
sauteed bok choy, oriental stir fry sauce

Wines

'FOURCHAUMES' 1ER CRU, DOMAINE LAROCHE
Chablis, France 2007 \$64.00

SENA, MONDAVI & CHADWICK
Aconcagua, Spain 2000 \$78.00

Lighter Fare

PEPPER SEARED BEEF TATAKI
truffled celery salad, crisp onions, black lava salt

DOUBLE CHICKEN CONSOMME
melted leeks, truffle and chicken salad

BOSTON BIBB & ROASTED BEET SALAD
red wine vinaigrette

CRISPY SKIN SAUTEED SALMON
cauliflower puree, capers and radicchio

ROASTED POUSSIN
welled escarole, tarragon sauce

SUGAR FREE - LOW FAT
chilled red wine poached peaches, balsamic strawberry sorbet

Classic Fare

SHRIMP COCKTAIL
american cocktail sauce

DOUBLE BEEF / CHICKEN CONSOMME
diced root vegetables

ROASTED TOMATO SOUP
fresh basil, creme chantilly

PENNE PASTA
choice of plum tomato sauce or basil pesto

CLASSIC CAESAR SALAD
parmesan shavings, croutons

BAKED FILLET OF FRESH SALMON
brushed with lemon and herbs

CRISP CHICKEN BREAST
marinated with rosemary oil

GRILLED SIRLOIN STEAK
herb butter

FILET MIGNON OF BEEF TENDERLOIN
madagascar peppercorn sauce

BROILED DOUBLE LAMB CHOPS
sweet garlic thyme jus

The Above Entrees are Accompanied by:
Fresh Vegetables and Mashed Potatoes

Dessert

CHOCOLATE GANACHE TART

buttermilk sorbet, peanut brittle

WARM APPLE RAISIN & HAZELNUT COBBLER

cinnamon ice cream

SUGAR FREE - LOW FAT

chilled red wine poached peaches, balsamic strawberry sorbet

ICE CREAM: MAPLE WALNUT - CASSIS VANILLA

SORBETS: ORANGE - LIME

FROZEN YOGURT: STRAWBERRY - CHOCOLATE

SAUCES: HOT CHOCOLATE, BUTTERSCOTCH, MANGO

The following cheese plate is accompanied by caramelized walnuts
date cake, roasted almonds, dried fruit and breads.

INTERNATIONAL CLASSIC CHEESES ARE ALWAYS AVAILABLE.

EPOISSE

french, cow's milk, strong smelling, spicy aroma, complex, first produced by monks
orange confit

CHAUMES

french, cow's milk, delightfully soft, springy texture and is rich and creamy
dried fruit mustarda

MANCHEGO

spanish, sheep milk, semi hard, nutty, zesty and exuberant flavor
quince jam

COMTE

french, cow's milk, pressed, made only from the montbeliard cow milk
watermelon marmalade

Cheese Plate