

A P P E T I Z E R S



FRUIT CUP AU NATUREL

pineapple, mango, cantaloupe, honeydew, seasonal berry garnish



* SHRIMP, GRAPEFRUIT, CITRUS AIOLI

pomegranate, red radish

* CRISPY SWEETBREADS

green pea emulsion, Port-balsamic shallot reduction

SOUPS AND SALAD

CREAM OF CELERY WITH HAM

celery root, chicken stock, potato, onion, thyme, cream, leeks

FRENCH VEGETABLE POT "PETITE MARMITE"

beef consommé, diced vegetables, fines herbs



CHILLED STRAWBERRY BISQUE

green peppercorn cream



VEGETARIAN



GLUTEN FREE



VEGAN

ENTRÉES



FIVE CHEESE RAVIOLI

light garlic cream sauce, tomato ragout, basil

* SEAFOOD COBB SALAD

shrimp, scallops, crab and salmon together with avocado, feta cheese, bacon, tomato, egg and lettuce, tossed in our signature vinaigrette

* OLIVE OIL POACHED BLACK COD

sautéed broccoli, thyme roasted tomatoes, steamed diced potatoes



* SURF AND TURF

filet mignon, lobster tail, herb garlic butter, mushroom basmati rice, sautéed vegetables

* ROASTED RACK OF VEAL

basil coating, forest mushroom sauce, Parisian vegetables, garlic mashed potatoes

OVEN-ROASTED QUAIL

spinach-goat cheese stuffing, asparagus risotto, glazed pineapple



GOBI MUSALLAM

cauliflower, quinoa, creamy makhani sauce

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

DESSERTS

CHOCOLATE-HAZELNUT SOUFFLÉ

vanilla sauce

SNICKER CAKE

chocolate cake, salted caramel icing

APPLE CARAMEL CHEESECAKE

vanilla sauce

TIRAMISU NO SUGAR ADDED

coffee sauce