

# GALA

## Dinner

### APPETIZERS

STEAK AND BEET TARTARE \*  
quail egg, capers, gherkins

CHILLED SHRIMP AND GRAPEFRUIT **GF**  
citrus aioli, pomegranate, red radish

BRIE IN CRISPY PHYLLO  
apple-cranberry chutney, almonds, arugula, frizzled onion

### SOUPS AND SALAD

NEW ENGLAND CLAM CHOWDER  
onion, potato, smoked bacon

THAI CHICKEN AND FORBIDDEN RICE SOUP  
mint, kaffir lime, cilantro

CHILLED INDIAN LASSI SOUP **VD**  
banana, yogurt, sour cream, honey, cinnamon

PICKLED RED BEET WITH GOAT CHEESE SALAD **VD**  
pine nuts vinaigrette, crème fraîche, lettuce, olive oil, mustard, chives

### ENTRÉES

BAKED RICOTTA SHELLS **VD**  
garlic-basil-tomato sauce, mozzarella, parmesan cheese

ARTIC CHAR WITH PROSCIUTTO \* **GF**  
lemon-potato puree, tomato concasée, green beans

FILET MIGNON WITH SHRIMP RAVIOLI \*  
parsley potatoes, Mediterranean vegetables, roasted squash

OVEN-ROASTED RACK OF LAMB \*  
dijon mustard, garlic herb crumbs, pinot noir sauce, ratatouille, savory potato pie

ASIAN-STYLE ROTISSERIE DUCK \*  
sweet-and-sour sauce, sesame stir-fried vegetables, fried egg noodles

BROAD BEAN FALAFEL **VEGAN**  
white beans, cilantro, mint, cumin, scallion, cucumber salad

### DESSERTS

SNICKERS CAKE  
caramel sauce

COCONUT AND LIME SOUFFLÉ  
vanilla-ginger sauce

KIWI PAVLOVA  
passion fruit sauce

LINZER TORTE NO SUGAR ADDED  
hazelnut pastry shell, raspberry jam, pastry lattice veil

**VEGAN** vegan **GF** gluten-free **ND** non-dairy **VD** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

\* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.