



GALA

Dinner

APPETIZERS


FIGS, FETA, ROCKET, LETTUCE 
olive oil, lemon yogurt, yuzu


CHILLED SHRIMP AND MANGO 
frisée lettuce, cucumber, tomato, citrus aioli


ESCARGOTS BOURGUIGNON
herb garlic butter, burgundy wine, French bread

SOUPS AND SALAD


LOBSTER BISQUE
French cognac and whipped cream

CHICKEN WITH SOBA NOODLES 
soy sauce, shiitake mushrooms, scallions, carrot, leek


CHILLED STRAWBERRY BISQUE 
lemon, honey, cream, green peppercorn

ROASTED BEET AND OAK LEAF SALAD 
sliced thyme-roasted beets, oak leaf lettuce, goat cheese

ENTRÉES


PUMPKIN AGNOLOTTI 
brown butter, sage, ricotta cheese, toasted walnut

PETRALE SOLE WITH GIROLLE MUSHROOM *
citrus rice pilaf, snow peas, lobster cream

SURF AND TURF * 
filet mignon, lobster tail, herb garlic butter, truffled polenta, sautéed vegetables

GRILLED FIVE SPICE LAMB CHOPS *
demi-glace, sambal-style fried rice, button mushroom, snow peas

GUINEA FOWL IN SAGE WALNUT SAUCE
braised red cabbage, broccoli florets, gnocchi with tangy cranberry relish

MUSHROOM RISOTTO WITH MORELS 
onion, garlic, porcini, white wine, parsley



DESSERTS

BAKED CHOCOLATE MOUSSE CAKE
dulce de leche, meringue

GRAND MARNIER SOUFFLÉ
vanilla sauce

MILK CHOCOLATE CRUNCH CHEESECAKE
cocoa-nut crunch, caramel sauce

CHERRY CRUMBLE TART NO SUGAR ADDED
vanilla sauce, whipped cream

 **VEGAN**  **GF**  **non-dairy**  **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.