

GALA

Dinner

APPETIZERS

JUMBO SHRIMP COCKTAIL **GF**
horseradish cocktail sauce

FOIE GRAS AND RHUBARB
golden raisins, port wine, pecan brioche

SEAFOOD VOL AU VENT
scallops, shrimp, and crab, lobster veloute, dill, hollandaise

SOUPS AND SALAD

BEEF CONSOMMÉ ROYAL
tomato, chives, nutmeg, egg, bouquet garni

CREAMED ARTICHOKE AND HERRITAGE CARROT SOUP **V**
arugula, pesto oil, crème fraiche

MELON BISQUE
melon pearls, mint leave

DATE, GOAT CHEESE AND BABY GREENS **V**
raspberry vinaigrette

ENTRÉES

WILD MUSHROOM RAVIOLI **V**
butter sauce, sage, parmesan cheese, garlic bread

SEARED SCALLOPS *
corn grits, asparagus, hazelnut, lemon-romesco, parmesan

FILET OF BEEF WELLINGTON *
mashed potato, vegetable bouquet, Madeira sauce

ROASTED RACK OF VEAL WITH MORREL MUSHROOM SAUCE *
parisian vegetables, garlic mashed potatoes

BAHARAT POUSSIN WITH VEGETABLE COUSCOUS
young chicken, Arabic spices, olives, tomato paprika sauce, butternut squash

ROASTED CARROT RISOTTO **VEGAN**
shallots, garlic, thyme, vegetable stock, pine nuts, spinach, vegan cheese

DESSERTS

CAPPUCINO BOMB
chocolate sauce, berries

BOSTON CREAM PIE
sponge cake, vanilla custard, chocolate glaze

TROPICAL FRUIT PAVLOVA
whipped cream, meringue shell

HAZELNUT MOUSSE CAKE NO SUGAR ADDED
vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts

VEGAN vegan **GF** gluten-free **ND** non-dairy **V** vegetarian  spicy dish

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.