

# GALA

## Dinner

### APPETIZERS


PINEAPPLE, STRAWBERRY AND COCONUT **VEGAN**  
honey, mint, cilantro, green peppercorn

MILLE-FEUILLE OF DUCK PATE \*  
crisp puff pastry, grilled pears, orange and lingonberry confit

JUMBO SHRIMP COCKTAIL \* **GF**  
American cocktail sauce

ESCARGOTS BOURGUIGNON  
herb garlic butter, Burgundy wine, French bread


### SOUPS

CREAM OF FOUR MUSHROOMS   
oyster, shiitake, button and enoki mushrooms

VEGETABLE AND MEAT TORTELLINI SOUP  
tomato, zucchini, celery, carrot, Parmesan cheese

THREE BERRY MINISTRONE   
strawberries, blueberries, raspberries, tangy lime sorbet

### ENTRÉES

PUMPKIN SAGE RAVIOLI   
ricotta basil cream sauce, spinach, toasted pumpkin seeds

THE CHEF'S SALAD BOWL  
smoked ham, Swiss cheese, oven-roasted turkey, casalingo salami, hard-boiled egg

PAN-FRIED PETRALE SOLE \*  
boiled parsley fingerling potatoes, sautéed vegetable medley,  
capers, lemon segments

SURF AND TURF \* **GF**  
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

LEMONGRASS COCONUT TOFU CURRY **VEGAN**  
broccoli, carrots, steamed jasmine rice


### DESSERTS

VANILLA SOUFFLÉ  
vanilla sauce

CARROT CAKE  
vanilla sauce

RICOTTA RASPBERRY TART  
vanilla ice cream

APPLE STREUSEL NO SUGAR ADDED  
cinnamon apples, whipped cream

**VEGAN** vegan **GF** gluten-free **ND** 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.