


# GALA

## Dinner

### APPETIZERS

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA   
aged balsamic vinegar, extra virgin olive oil


DRY CURED SMOKED PROSCIUTTO \*  
manchego cheese, marinated cherries


FROGS' LEGS PROVENÇALE  
risotto cake with garlic-tomato concassée

### SOUPS AND SALAD

NEW ENGLAND CLAM CHOWDER  
potato, bacon, heavy cream, oyster crackers


UDON NOODLE SOUP WITH PORK  
carrot, mushroom, ginger, scallion, sesame seed, red chilies


CHILLED BANANA SOUP   
cream, vanilla ice cream, white wine, dark rum

ROASTED SQUASH AND MIXED LETTUCE SALAD   
sliced thyme-roasted squash, fiscalini cheddar cheese

### ENTRÉES


LINGUINE WITH SHRIMP  
basil-tomato fondue, roasted peppers

FRESH CATCH PITCAIRN BLUE MARLIN \*   
olive oil, garlic, parsley, new potatoes, ratatouille

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, loaded mashed potatoes

QUAIL WITH APRICOT BREAD STUFFING  
grand marnier, port wine reduction, savoy cabbage, roasted potatoes, carrots

LEMONGRASS COCONUT TOFU CURRY   
broccoli, carrots, steamed jasmine rice

### DESSERTS

WHISKEY HONEY SOUFFLÉ  
vanilla sauce

CHOCOLATE LAYER CAKE  
dulce de leche, chocolate butter cream, coconut

CARROT CHEESECAKE  
toasted pecans, vanilla sauce

CHOCOLATE DELIGHT NO SUGAR ADDED  
chocolate cake, ganache, chocolate shavings

 VEGAN  GF  ND  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.