

# GALA

## Dinner

### APPETIZERS

WATERMELON PARISIENNE SALAD **VEGAN**  
orange sauce, syrup, mint

MILLE-FEUILLE OF DUCK PÂTÉ  
puff pastry crust, foie gras, lingonberry sauce, orange segment

ORANGE-JUMBO SHRIMP COCKTAIL **GF**  
melon trio, cilantro lemon grass aioli

ESCARGOT BOURGUIGNON  
herb garlic butter, burgundy wine, french bread

### SOUPS AND SALAD

CHILEAN SALMON CHOWDER  
onion, potato, smoked bacon, corn, jalapeño, corn bread croutons

SPINACH AND GRAIN SOUP  
chicken stock, root vegetables, italian sausage, barley

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

MIXED GREENS **V**  
avocado, red onion, orange segments, ginger dressing

### ENTRÉES

ASPARAGUS RAVIOLI **V**  
roasted squash, cream, toasted pistachios, parmesan cheese

HALIBUT WITH CRAB HOLLANDAISE \*  
mashed potato with chives, broccoli florets, cherry tomatoes

BROILED LOBSTER TAIL **GF**  
garlic herbed butter, baked potato, carrots, broccoli

Featured by Guest Chefs Patricio and Jennifer  
BACON WRAPPED BEEF TENDERLOIN \*  
mushroom "mazamorra" rice, mango sauce

DUCK BREAST À L'ORANGE \*  
braised red cabbage, carrot julienne, william potato

SWEET POTATO, RED FLANNEL HASH WITH TOFU **VEGAN**  
onion, garlic, thyme, coconut cream, scallions

### DESSERTS

CHOCOLATE SOUFFLÉ  
chocolate sauce

MASCARPONE AMARENA CAKE  
caramel sauce, whipped cream

CARROT CAKE  
vanilla sauce

DOUBLE CHOCOLATE MOUSSE TART NO SUGAR ADDED  
chocolate shavings

**VEGAN** vegan **GF** gluten-free **ND** non-dairy **V** 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.