

GALA

Dinner

S T A R T E R S

*** PROSCIUTTO HAM** 

manchego cheese, port cherries

KING CRAB DEVILED EGG

tarragon, avocado, mandarin orange segments

ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP

arugula pesto oil, crème fraîche

SALAD OF ARUGULA AND FRISÉE  

Williams pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

M A I N S

*** FILET MIGNON OSCAR** 

crab meat, asparagus, yukon potatoes, béarnaise

*** RACK OF LAMB WITH CANNELLINI BEANS AND GARLIC PEARLS**

roasted red bell pepper, sautéed artichoke

*** MARKET-FRESH SEAFOOD**

smashed potato crab galette, sauce vierge, haricots verts

BAKED RICOTTA STUFFED SHELLS 

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

TRUFFLED MUSHROOM RISOTTO  

Parmesan and mascarpone cheeses

D E S S E R T S

CHOCOLATE SOUFFLÉ 




dark chocolate sauce

STRAWBERRY ROMANOFF

Grand Marnier, vanilla ice cream

BLACK FOREST CAKE NO SUGAR ADDED

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.