

ENTRÉES

FILET MIGNON GREEN PEPPERCORN SAUCE*

potato prawn rosti, worcestershire butter, asparagus

GRILLED LAMB CHOPS, SMOKED EGGPLANT*

quinoa-tabbouleh, tomato criolla

CHEESE TORTELLINI

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

LOCAL GREENLAND HADDOCK*

Beer battered, fries, malt vinegar and caper aioli

ZUCCHINI TOMATO TART

Moroccan-spiced roasted vegetables, quinoa

* The U.S. Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

DESSERTS

DOUBLE CHOCOLATE CHEESECAKE

white chocolate sauce

CRÈME BRULEE

Grand Marnier custard, caramelized sugar

GRAND MANIER SOUFFLE

Vanilla sauce

STRAWBERRY CRISP

Vanilla ice cream

LINZER TORTE NO SUGAR ADDED

Hazelnut pastry shell, raspberry jam, pastry lattice veil

HOT CHOCOLATE FUDGE SUNDAE

Vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

APPETIZERS

DUCK FOIE GRAS PATE *
Toasted brioche onion and fig compote

PINEAPPLE JUMBO SHRIMP COCKTAIL
sweet Thai chili aioli

Crispy Soft-shell Crab with Asian
Siracha mayo

SOUPS AND SALAD

CITRUS TOMATO SOUP
Greek yogurt, pesto croutons

DATE, GOAT CHEESE AND BABY GREENS
raspberry vinaigrette

CLASSIC CAESAR SALAD
Romaine lettuce, Caesar dressing, grated
Parmesan cheese, garlic croutons and
anchovies

FRENCH ONION SOUP
Gruyère cheese crouton