

CULINARY COUNCIL DINNER

STARTERS

- Ethan Stowell

BABY BEETS  
hazelnut pesto, fresh mozzarella, aged balsamic vinegar, olive oil
- Andy Matsuda

SUSHI ROLL TRIO 
California rolls with masago, spicy tuna volcano roll, asparagus–avocado roll
- David Burke

CRAB CAKE
“Baltimore spiced” tomato vinaigrette
- Rudi Sodamin

COCONUT CRUSTED SHRIMP
beet and green beans salad, lemon, chive vinaigrette
- Rudi Sodamin

ROASTED ZUCCHINI BISQUE  
apple, basil

MAINS

- PENNE ARTICHOKE AND PROSCUITTO
garlic, white wine, olive oil, parmesan butter
- Andy Matsuda

VEGETABLE TEMPURA UDON 
asparagus, shitake, mirin soya broth
- David Burke

ROASTED SPICE-CRUSTED PRIME RIB
WITH WILD MUSHROOMS *
vegetable stew, horseradish–mustard mousse
- David Burke

FRESH CATCH COD WITH PROSCIUTTO * 
lemon–potato puree, tomato concasee, zucchini
- Jonnie Boer

ROASTED CHICKEN WITH GNOCCHI
fried corn, sour corn, and pumpkin
- David Burke

15 oz. PINACLE GRILL BONELESS RIBEYE*
\$20 Shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach
- INDULGE

\$20 12 oz. LOBSTER TAIL
Wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

DESSERTS

- Jacques Torres

CHOCOLATE PUFF PASTRY CRAQUELIN
pastry cream, praline
- Rudi Sodamin

RICOTTA RASPBERRY TART
vanilla ice cream
- HAZELNUT MOUSSE CAKE NO SUGAR ADDED
vanilla sponge cake, rum–flavored hazelnut mousse

 gluten–free  non–dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. Cheese may be non–vegetarian.

*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.