

GALA
DINNER



COCKTAILS

Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

Yuzu Margarita 13

Cazadores Silver Tequila, lime juice, Yuzu, Agave

Gala Lemon Drop Martini 14

Chopin Vodka, Cointreau, lemon juice

Ship Shape Manhattan 13

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

WINES

Latitud 33 Malbec 12 | 48

Mendoza, Argentina

Perrier Jouet Brut 21 | 88

Champagne, France

Conundrum White Blend 16 | 64

Napa Valley, California

Cline Cellars Zinfandel 12 | 48

Sonoma County, California

STARTERS

Halloumi Tapenade 🌿

roasted tomatoes, flat bread

Crab and Scallop Ceviche * 🌿

lime, cilantro

Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

Chopped Garden Salad 🌿 🌿

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

Roasted Celeriac Pecorino Soup 🌿 🌿

pistachio, chives

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

🌿 Vegetarian 🌿 Gluten-Free 🚫 No Sugar Added

* 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. An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

MAINS

Fettuccine Fruitti de Mare*

scallops, shrimp, clams, mussels parsley

Filet Mignon, Broiled Lobster*

porcini pilaf, roasted vegetables, garlic butter

Seared Lamb Chops with Black Olive Couscous *

shiraz reduction, curry oil, roasted carrots

Grilled Shrimp Provencal* 🌿

pilaf rice, tomato concasse, grilled zucchini

Savory Grilled Tofu 🌿

chick peas, caramelized onions, mushrooms

New York Strip Loin*

French fries, garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Dried-Cherry and Thyme Coated Salmon*

pilaf rice, green beans, caramelized red onions

15 oz Pinnacle Grill Boneless Ribeye* 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25

braised, soy ginger reduction, steamed baby bok choy, baby carrots

Yuzu Butter Grilled Lobster Tails 25

seasonal Asian greens

DESSERTS

Gianduiotto

candied hazelnuts, fresh berries

Tapioca Pudding

fresh fruit, almond crisp

Key Lime Mousse Mille-feuille 🚫

puff pastry, passion fruit, kiwi

Lindt Hot Fudge Chocolate Sundae

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

Crème Brûlée 🌿

burnt sugar

AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Rémy Martin VSOP 17

Highland Park Single Malt 13

Graham's Six Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75