

Dinner

A P P E T I Z E R S

PAPAYA WITH A RAINBOW OF FRUIT

banana liqueur, coconut shavings

JUMBO SHRIMP COCKTAIL

Brandy cocktail sauce

* FOIE GRAS WITH APPLE TARTE TATIN

Cassis reduction

S O U P S A N D S A L A D

ROASTED PARSNIP SOUP

crispy kale, pumpkin seed oil

CHICKEN AND ORZO

greens, root vegetables, lemon

APPLE, PEAR AND CUCUMBER SALAD

frisée, dried cherries, Blue cheese crouton



ENTRÉES

* SURF AND TURF

filet mignon, lobster tail, herb garlic butter, porcini basmati rice, sautéed vegetables

* BASIL CRUSTED VEAL RACK WITH MORELS

loaded mashed potatoes, zucchini pearls

ASIAN-STYLE ROTISSERIE DUCK

sweet-and-sour sauce, sesame stir-fried vegetables, fried egg noodles

MUSHROOM RAVIOLI

garlic cream sauce, forest mushrooms, tomato ragoût

* PAN-SEARED TURBOT

parsnip purée, arugula oil, roasted Italian vegetables

PISTACHIO AND CHEESE-CRUSTED EGGPLANT PICCATA

Israeli couscous, garlic-tomato ragoût

DESSERTS

WARM FLOURLESS CHOCOLATE CAKE

molten chocolate center, whipped cream, assortment of berries

CASHEW & ORANGE CAKE

candied orange, cream cheese frosting

PASSION FRUIT CHEESECAKE

Oreo crust, citrus segments

TIRAMISU NO SUGAR ADDED

mascarpone cream, coffee and Kahlúa-soaked sponge cake

