

The GRAND DINING Room

Jacques Pépin Signature Dishes

Steak Frites: *New York Strip Steak, Hand-Cut French Fries and Garlic Butter Rosette*

Poulet Rôti: *Herb Crusted Roasted Rôtisserie Free Range Chicken with Red Bliss Mashed Potatoes and Pan Gravy*

\Suprême de Saumon au Court-Bouillon: *Norwegian Poached Salmon Supreme with Rice Pilaf and Sauce Choron*

Light Cuisine Menu

Appetizer, Soup and Salad

Risotto al Radicchio e Fromaggini di Capra, Tender Arborio Rice with Goat Cheese and Radicchio
Chicken Consommé Bellini garnished with Baby Semolina Diamond
Green Salad tossed with Light Olive Oil and Lemon Juice Dressing

Entrée

Broiled Butterfly Tiger Shrimps with Star Anise Cream and Steamed Jasmine Rice
Roast Black Angus Strip Loin with Natural Jus and Steamed Vegetables

Vegetarian Selections

Appetizers, Soup and Salad

Marinated Artichoke with Mushroom Medley and Parmesan Shavings
Papaya, Mango and Kivi with Red Berry Coulis
Vegetable Consommé
Assorted Green Leaves with Your Choice of Dressing

Entrées

Tagliatelle Verde tossed in Tomato Vodka Sauce and Chili Flakes
Vegetarian Bean Chili in Baked Potato Barquette delicately cooked in its own Juices

The Cellar Master suggests the following wines served for tonight's menu:

White Wine

Chardonnay, Delatite Winery, Mansfield 2001 Australia

Red Wine

Shiraz "The Barossa" Peter Lehmann, Barossa Valley 2000



Dinner Menu 03

Appetizers

Salade "Landaise" with Foie Gras, Smoked Duck Fillet and Green Asparagus
Marinated Artichoke with Mushroom Medley and Parmesan Shavings
Papaya, Mango and Kivi with Red Berry Coulis
Burgundy Escargots in Garlic Butter served with Focaccia Dip Sticks
Risotto al Radicchio e Fromaggini di Capra, Tender Arborio Rice with Goat Cheese and Radicchio

Soups

Cream of Endive with Saffron Seasoning and Chopped Pecans
Chicken Consommé Bellini garnished with Baby Semolina Diamond

Garden Salads

Assorted Greens with Orange, Fennel and Shaved Manchego Cheese
Roma Tomato Biais with Confit of Cherry Tomatoes, Basil Dressing
Caesar Salad with Traditional Garnish

Main Courses

Tagliatelle Verde with Marinated Salmon tossed in Tomato Vodka Sauce and Chili Flakes
Vegetarian Bean Chili in Baked Potato Barquette delicately cooked in its own Juices
Grilled Swordfish Steak with Chorizo Sausage, Kalamata Olives and Pesto Mashed Potatoes
Broiled Butterfly Tiger Shrimps with Star Anise Cream and Steamed Jasmine Rice
Quail Pastilla, North African Crispy Pie made with Quail Meat, Almonds, Eggs, Cinnamon and Herbs
Braised Veal Shank "Osso Buco" with Gremolata, Gratinated Gnocchi and Vegetable Bouquetière
Roast Black Angus Strip Loin with Natural Jus (in progress)

Side Orders Always Available: *Steamed Vegetables, Sautéed Spinach, String Beans, Mashed Potato, Baked Potato, Plain Pasta or Tomato Sauce*

Please ask your Waiter if you prefer a dish from the menu prepared Plain, Low Fat, Low Sodium, Without Sauce, Grilled or Poached.
Also, if you require a special diet please ask our Dining Room Manager one day in advance.

