

## *Our Executive Chef Presents*

*We take great pride in presenting our Executive Chef's recommendation for this evening's dinner. The individual courses are especially designed to complement each other and to provide a fine dining experience.*

**Duck Confit Torchon with Lignon Berry Emulsion**

**Oven Roasted Tomato and Garlic Soup  
Goat Cheese Crostini**

**Mixed Lettuce, Daikon Sprouts, Red Bell Pepper, Toasted Peanuts,  
Pickled Ginger, Cilantro and Spicy Thai Vinaigrette**

**Herb Crusted South African White Fish  
Toasted Quinoa, Ratatouille Vinaigrette, Herb and Citrus Salad**

**Crème Brûlée**

**A creamy, Custard, glazed with a lightly Caramelized Sugar Topping**

## *Cellar Master's Recommendations*

Our highly skilled Cellar Master has selected the following wines to complement tonight's Master Chef Selection:

*White Wine*

Chardonnay, Benziger, Los Carneros, California

*Red Wine*

Pinot Noir, Domaine Drouhin, Willamette, Oregon

*Wine by the Glass*

White: Sauvignon Blanc, Wente, Livermore, California

Red: Pinot Noir, Five Rivers, Santa Barbara, California

## *Classic Dinner Favorites*

Iced Cup of Assorted Fruit with Amaretto

Shrimp Cocktail with Traditional Cocktail Sauce

Caesar Salad with Parmesan and Garlic Croutons

Grilled Filet of Salmon with Herb Butter

Lemon Marinated Roasted Chicken

Pan Seared New York Strip Steak

Sides: Rice Pilaf, Roasted Potatoes, French Fries, Seasonal Vegetables

## *Appetizers*

Shrimp Cocktail with Spicy Horseradish, Cocktail and Mustard Sauce

Duck Confit Torchon with a Lignoberry Emulsion

Wild Mushroom Risotto with a Garlic Cream Sauce

Caribbean Cod Fritters with Roma Tomato Coulis

## *Soups*

Oven Roasted Tomato and Garlic Soup with Goat Cheese Crostini

Japanese Vegetable Consommé, Shiitake Mushrooms and Noodles

Chilled Anjou Pear, Lightly Curried, toasted Almonds and Cranberries

## *Salads*

### **Classic Caesar**

Romaine Lettuce, Parmesan Cheese and Garlic Croutons

### **Mixed Lettuce**

Daikon Radish, Red Bell Pepper, Toasted Peanuts,  
Pickled Ginger and Cilantro

*Selection of dressings:*

Caesar • Spicy Thai • Red Wine Vinaigrette • Sweet & Sour

## *Entrees*

### **Spaghetti Carbonara**

Pasta with Garlic Cream, Eggs, Parmesan Cheese and Crisp Italian Pancetta

### **Herb Crusted South African White Fish**

Toasted Quinoa, Ratatouille Vinaigrette, Herb and Citrus Salad

### **Chicken Saltimbocca**

Chicken Breast stuffed with Prosciutto and Sage,  
Sautéed Spinach, Red Bliss Potato Mash, au Jus

### **Veal Piccata**

Breaded Veal Scaloppini, Saffron Risotto, Parsley Salad  
and a Lemon-Caper Sauce

### **Slow Roasted Prime Rib**

Horseradish Mashed Potato, Haricot Verts and Red Wine Shallot Reduction

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**Prawn Louie with Avocado and Lime**

**Creamed Chicken Soup with Chicken Confit and Scallions**

**Layered Tomato and Iceberg Salad with Roquefort Cheese and Chives**

**Tournedos Rossini**

**Filet Mignon topped with Goose Liver Crouton and a Black Truffle Sauce**

**Warm Apple Tart Tatin with Calvados Sauce**

## *Cellar Master's Recommendations*

Our highly skilled Cellar Master has selected the following wines to complement tonight's Master Chef Selection:

### *White Wine*

Chardonnay, Gregg Norman Estates, Australia

### *Red Wine*

Merlot, Concha y Toro, Chile

### *Wine by the Glass*

White: Sauvignon Blanc, Wente, Livermore, California

Red: Cabernet Sauvignon, Haras Estate, Chile

## *Classic Dinner Favorites*

Iced Cup of Assorted Fruit with Amaretto

Shrimp Cocktail with Traditional Cocktail Sauce

Caesar Salad with Parmesan and Garlic Croutons

Grilled Filet of Salmon with Herb Butter

Lemon Marinated Roasted Chicken

Pan Seared New York Strip Steak

Sides: Rice Pilaf, Roasted Potatoes, French Fries, Seasonal Vegetables

## *Appetizers*

Napoleon of Roasted Italian Vegetables and Mozzarella

Prawn Louie with Avocado and Lime

Montrachet Goat Cheese and Potato Gratin

Oysters Rockefeller, Gratinéed Hollandaise Sauce

## *Soups*

Creamed Chicken Soup with Chicken Confit and Scallions

Classic French Onion Soup with Gruyere Cheese

Chilled Melon, Champagne Sorbet and Mint

## *Salads*

Belgian Endive and Arugula Salad with Anjou Pear,  
Candied Pecans, Shaved Parmesan, Raisins and White Balsamic Vinaigrette

Layered Tomato and Iceberg Salad with Fresh Basil,  
Roquefort Cheese and Chives

*Selection of dressings are:*

French • Ranch • Thousand Island • Blue Cheese • Balsamic

## *Entrees*

### **Fettuccine Alfredo**

Egg Noodles, Chicken, Cream Sauce, Shaved Parmesan and Parsley

### **Grilled Halibut**

Potatoes sautéed with Onions, Artichoke-Tomato Ragout  
and Herb Butter Sauce

### **Gulf Shrimp**

Sauteed Mushrooms, Garlic, Cognac and Saffron Rice

### **Iowa Pork Chop**

Grilled, Potato Fondant, Caramelized Apples, Raisins and Cognac Sauce

### **Tournedos Rossini**

Filet Mignon topped with Goose Liver Crouton, Black Truffle Sauce

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Sliced Tomato with Buffalo Mozzarella  
Herbed Balsamic Vinaigrette

Louisiana Gumbo Soup with Andouille Sausage

Crisp Romaine Lettuce with Carrots, Scallions and Roasted Peppers

Braised Lamb Shank

With Moroccan Spiced Couscous, Glazed Carrots and Lemon Confit

Tiramisu

## *Cellar Master's Recommendations*

Our highly skilled Cellar Master has selected the following wines to complement tonight's Master Chef Selection:

### *White Wine*

Chardonnay, Lindeman's Bin 65, South East Australia

### *Red Wine*

Petite Syrah, Stags' Leap Winery, Napa Valley, California

### *Wine by the Glass*

White: Chardonnay, Hess Select, California

Red: Cabernet Sauvignon, Wente, Charles Wetmore, Livermore, California

## *Classic Dinner Favorites*

Iced Cup of Assorted Fruit with Amaretto

Shrimp Cocktail with Traditional Cocktail Sauce

Caesar Salad with Parmesan and Garlic Croutons

Grilled Filet of Salmon with Herb Butter

Lemon Marinated Roasted Chicken

Pan Seared New York Strip Steak

Sides: Rice Pilaf, Roasted Potatoes, French Fries, Seasonal Vegetables

## *Appetizers*

Green Peppercorn Rillettes and Toasted Brioche  
Marinated and Cured Salmon, Cucumber Dill Cream  
Anjou Pear with Gorgonzola, Baked in Phyllo Dough,  
Frisée and Port Reduction  
Beef and Gruyere Cheese with Caramelized Onion Tart

## *Soups*

Creamed Chicken Soup with Chicken Confit and Scallions  
Classic French Onion Soup with Gruyere Cheese  
Chilled Melon, Champagne Sorbet and Mint

## *Salads*

Crisp Romaine Lettuce with Carrots, Scallions, Roasted Peppers,  
Mushrooms and Fresh Herbs  
Caprese Salad with Roma Tomatoes, Capers, Italian Parsley,  
Black Olives and Scallions

*Selection of dressings:*

Shallot Vinaigrette • Balsamic • Ranch • Italian • Blue Cheese

## *Entrees*

### **Seafood Risotto**

Arborio Rice, Saffron, sautéed Shrimp, Scallops and Monkfish

### **Sesame Seared Yellow Fin Tuna Steak**

Tamarind Stir-fried Asian Vegetables  
Jasmine Rice and a Sake Soy-Wasabi Reduction

### **Oven Roasted Baby Chicken**

Minnesota Wild Rice, Baby Corn, Zucchini and Lemon Thyme Sauce

### **Braised Lamb Shank**

With Moroccan Spiced Couscous, Carrots and Lemon Confit

### **New York Strip Steak**

Roasted Potatoes, Green Beans and Blue Cheese Butter

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*We take great pride in presenting our Executive Chef's recommendation for this evening's dinner. The individual courses are especially designed to complement each other and to provide a fine dining experience.*

Thin Sliced Prosciutto, Frisée Salad and Fig Chutney

Cream of Broccoli Soup with Aged Cheddar

Seasonal Greens

With Cucumbers, Carrots, Peppers and Radish and  
Tomato Flavored Croutons

Oven Roasted Turkey

Traditional Stuffing, Giblet Gravy Cranberry Relish  
and Candied Sweet Potato

Almond Biscuit with Chocolate and Hazelnut Cream

## *Cellar Master's Recommendations*

Our highly skilled Cellar Master has selected the following wines to complement tonight's Master Chef Selection:

*White Wine*

Pinot Gris, Adelsheim, Willamette, Oregon

*Red Wine*

Côtes du Rhône, E. Guigal, Rhone, France

*Wine by the Glass*

White: Chardonnay, Hess Select, California

Red: Shiraz, Woop Woop, Australia

## *Classic Dinner Favorites*

Iced Cup of Assorted Fruit with Amaretto

Shrimp Cocktail with Traditional Cocktail Sauce

Caesar Salad with Parmesan and Garlic Croutons

Grilled Filet of Salmon with Herb Butter

Lemon Marinated Roasted Chicken

Pan Seared New York Strip Steak

Sides: Rice Pilaf, Roasted Potatoes, French Fries, Seasonal Vegetables

## *Appetizers*

Thin Sliced Prosciutto, Frisée Salad and Fig Chutney  
Sliced Tomato, Buffalo Mozzarella, Herbed Balsamic Vinaigrette  
Spinach Gnocchi, Beurre Noisette and Parmesan  
Sautéed Lump Crab Cake, Mango Salsa

## *Soups*

Cream of Broccoli with Aged Cheddar Cheese  
Rustic Cannellini Bean Soup with Beef, Basil,  
Roasted Tomato and Olive Oil  
Chilled Vichyssoise with Poached Shrimp

## *Salads*

Seasonal Greens with Cucumbers, Carrots, Radish and  
Tomato Flavored Croutons  
Spinach Salad with Crispy Bacon,  
Chopped Hard-Boiled Eggs and Crispy Onion  
*Selection of dressings:*  
Roquefort • Honey Mustard • Red Wine Vinaigrette • Balsamic

## *Entrees*

**Pappardelle con Funghi**  
Wide Ribbon Noodles, Wild Mushrooms and Shaved Parmesan  
**Teriyaki Marinated Salmon**  
Grilled Salmon, fried Rice, braised Bok Choy and Soy Glaze  
**Oven Roasted Turkey**  
Traditional Stuffing, Giblet Gravy, Cranberry Relish  
and Candied Sweet Potatoes  
**Grilled Veal Chop**  
Potato-Leek Lasagna, Shiitake Mushrooms and Sage Sauce  
**Tenderloin Beef Brochette**  
Israeli Couscous, Caponata Salsa and Peppercorn Vinaigrette

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**Seafood Ceviche with Tequila, Cilantro and Avocado**

**New England Clam Chowder**

**Belgian Endive, Celery Root, Pear and Dried Cranberries  
With a Walnut Vinaigrette**

**Duck a L'Orange with Orange Citrus Glace  
Wilted Spinach and Potato Croquette**

**Cannelloni Filled with Berries and Cream**

## *Cellar Master's Recommendations*

Our highly skilled Cellar Master has selected the following wines to complement tonight's Master Chef Selection:

### *White Wine*

Pinot Gris, Adelsheim, Willamette, Oregon

### *Red Wine*

Côtes du Rhône, E. Guigal, Rhone, France

### *Wine by the Glass*

White: Chardonnay, Hess Select, California

Red: Shiraz, Woop Woop, Australia

## *Classic Dinner Favorites*

Iced Cup of Assorted Fruit with Amaretto

Shrimp Cocktail with Traditional Cocktail Sauce

Caesar Salad with Parmesan and Garlic Croutons

Grilled Filet of Salmon with Herb Butter

Lemon Marinated Roasted Chicken

Pan Seared New York Strip Steak

Sides: Rice Pilaf, Roasted Potatoes, French Fries, Seasonal Vegetables

## *Appetizers*

Seafood Ceviche marinated with Tequila, Cilantro and Avocado

Portabella and Roasted Pepper Terrine with Arugula Pesto

Wild Mushroom and Chicken Quiche

Scallops with Thai Curry Sauce and Coconut Rice Cake

## *Soups*

New England Clam Chowder

Rustic Cannellini Bean Soup with Beef, Basil, Roasted Tomato and Olive Oil

Chilled Vine Ripe Tomato and Parmesan Cheese Soup

## *Salads*

Belgian Endive, Celery Root, Pear, and Dried Cranberries with Walnut Vinaigrette

Iceberg and Green Leaf Lettuce with Zucchini, Yellow Squash,  
Celery, Scallions and Cherry Tomato

*Selection of dressings:*

Ranch • Raspberry • Balsamic • Blue Cheese • Thousand Island

## *Entrees*

**Penne Rigati ai Quattro Formaggi**

Penne Pasta tossed with Four Cheeses: Mozzarella, Parmesan,  
Fontina and Provolone

**Broiled Fillet of Wahoo**

Spiced Cajun Rice, Pineapple Salsa and Jalapeno Chili

**Duck a L'Orange**

Crisp Long Island Duckling, Orange Glaze,  
wilted Spinach and Potato Croquette

**Pan Seared Pork Medallions**

Potato Pancake, Mushroom, Pancetta and Pearl Onion Sauce

**Beef Short Ribs**

Braised in Red Burgundy Wine with Creamy Polenta,  
Carrots and Turnips

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Vegetable Egg Roll, Sweet Soy Sauce and Peanuts  
Clear Oxtail Consommé with Turnip, Leeks and Sherry  
Radicchio Salad with Cress, Goat cheese,  
Prosciutto and Roasted Peppers  
Rack of Lamb Provençale  
Dijon Mustard, sautéed Potato, Zucchini, Tomato,  
Herbs and Garlic-Thyme Jus  
Sacher Torte with Apricot Coulis

## *Cellar Master's Recommendations*

Our highly skilled Cellar Master has selected the following wines to complement tonight's Master Chef Selection:

### *White Wine*

Sauvignon Blanc, Ken Forrester, Stellenbosch, South Africa

### *Red Wine*

Malbec Reserve, Terazzas de los Andes, Argentina

### *Wine by the Glass*

White: Chardonnay, Hess Select, California

Red: Merlot, Wente Crane Ridge, Livermore, California

## *Classic Dinner Favorites*

Iced Cup of Assorted Fruit with Amaretto  
Shrimp Cocktail with Traditional Cocktail Sauce  
Caesar Salad with Parmesan and Garlic Croutons  
Grilled Filet of Salmon with Herb Butter  
Lemon Marinated Roasted Chicken  
Pan Seared New York Strip Steak  
Sides: Rice Pilaf, Roasted Potatoes, French Fries, Seasonal Vegetables

## *Appetizers*

Smoked Salmon, Cream Cheese and Spinach Terrine  
with Bois Boudran Sauce

Carpaccio of Beef Tenderloin, Mustard Aioli and Parmesan Shavings

Vegetable Egg Roll, Sweet Soy Sauce and Peanuts

Baked Goat Cheese and Roasted Bell Pepper Tart

## *Soups*

Creamy Chicken Soup, Sweet Corn and Chives

Clear Oxtail Consommé Turnip, Leeks and Sherry

Chilled Cucumber Yogurt with Dill and Baby Shrimp

## *Salads*

Radicchio Salad, Cress, Green Leaves, Goat Cheese, Prosciutto and Roasted Peppers

Boston Lettuce with Crumbled Gorgonzola Cheese and Toasted Croutons

*Selection of dressings:*

Roquefort • Balsamic Vinaigrette • Thai Lemon • Raspberry Vinaigrette

## *Entrees*

**Gulf Shrimp, Rigatoni all' Amatriciana**

Rigatoni, Spicy Tomato, Olive Oil, Onion and Bacon Sauce

**Broiled Lobster Tail**

Flavored with Tarragon and White Wine, with Drawn Butter

**Chicken Kiev**

Breaded Chicken Breast, filled with Herb Butter and pan fried

**Rack of Lamb Provençale**

Dijon Mustard, sautéed Potatoes, Zucchini, Tomato, Herbs  
and a Garlic-Thyme Jus

**Nebraska Prime Rib**

Double Baked Potato, Vegetable Medley, Horseradish Cream

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**Chilled Red Beet Fricasse, Feta Cheese and Mache**

**Pumpkin Soup with Sour Cream and Almonds**

**Sliced Tomato, Red Onion, Provolone Cheese  
and a Scallion-Cucumber Relish**

**Drunken Shrimp Linguini**

**Ancho Chili-Tequila Sauce, Cilantro and Peppers**

**Lemon Cream Cheesecake**

## *Cellar Master's Recommendations*

Our highly skilled Cellar Master has selected the following wines to complement tonight's Master Chef Selection:

### *White Wine*

Conundrum, White Meritage, Napa Valley, California

### *Red Wine*

Gamay, Beaujolais-Villages, Georges Deboeuf, Burgundy, France

### *Wine by the Glass*

White: Chardonnay, Wente Riva Ranch, Livermore, California

Red: Pinot Noir, Five Rivers, Santa Barbara, California

## *Classic Dinner Favorites*

Iced Cup of Assorted Fruit with Amaretto

Shrimp Cocktail with Traditional Cocktail Sauce

Caesar Salad with Parmesan and Garlic Croutons

Grilled Filet of Salmon with Herb Butter

Lemon Marinated Roasted Chicken

Pan Seared New York Strip Steak

Sides: Rice Pilaf, Roasted Potatoes, French Fries, Seasonal Vegetables

## *Appetizers*

Tuna Carpaccio, Sesame Vinaigrette and Crispy Wontons  
Chilled Red Beet Fricasse, Feta Cheese and Mache  
Herbed Crepe, Oxtail Ragout, Red Onion Marmalade, au Jus  
Escargot Bourguignon in Puff Pastry

## *Soups*

Pumpkin Soup, Sour Cream and Toasted Almonds  
Seafood Bouillabaisse, Saffron Tomato and Garlic Toast  
Chilled Banana Bisque with Cinnamon Croutons

## *Salads*

Seasonal Lettuce with Sautéed Peppers, Canadian Bacon and Radish  
Arugula Lettuce, Goat Cheese, Caramelized Red Onion,  
Sun Dried Tomato and Pine Nuts  
*Selection of dressings:*  
Asian Vinaigrette • Celebrity • Tarragon • Washington

## *Entrees*

**Drunken Shrimp Linguini**  
Ancho Chili-Tequila Sauce, Cilantro and Peppers  
**Poached Sole and Shrimp**  
Lemon Butter Sauce, Fennel and Salmon Caviar  
**Coq Au Vin Grandmother's Style**  
Chicken Red Wine, Mushrooms, Pearl Onions, Bacon and Croutons  
**Osso Buco alla Milanese con Gremolata**  
Veal Shank braised in an Aromatic Tomato Broth  
Lemon Zest, Garlic-Parsley and Risotto  
**Roasted Sliced Sirloin**  
With Green Lentils and a Burgundy-Thyme Sauce