

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

Steamed Shanghai Dumplings, Stuffed with Ground Pork and Reduced Chicken Soup

Beef Consommé with Diablotins

Green Salad tossed with Light Olive Oil and Lemon Juice Dressing

Entrée

Strip Bass Fillet with Vegetable Stuffed Calamari, Duo of Green Peas and Fish Jus

Roasted Hanger Steak with Tomato Provençal and Steamed Vegetables

Vegetarian Selections

Appetizers, Soup and Salad

Goat Cheese and Golden Delicious Apple Tart Tatin with Watercress

Harmony of Cantaloupe Melon Flower and Grapefruit Segments with Sweet Côteaux du Layon Wine
Vegetable Consommé

Assorted Green Leaves with Your Choice of Dressing

Entrées

Tagliatelle Crudaiola tossed in Arugula and Garlic-Marinated Fresh Tomatoes

Braised Tofu with Tomatoes, Lima Beans, Peas and Shiitake Mushrooms

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 01

Appetizers

Tiger Prawns with Remoulade Sauce and Celery Hearts

Goat Cheese and Golden Delicious Apple Tart Tatin with Watercress

Harmony of Cantaloupe Melon Flower and Grapefruit Segments with Sweet Côteaux du Layon Wine

Steamed Shanghai Dumplings, Stuffed with Ground Pork and Reduced Chicken Soup

Orecchiette alle Verdure Croccanti, Orecchiette Pasta sauteed with Shallots and Crunchy Baby Vegetables in a Light Creamy Sauce

Soups

Cream of Cauliflower with Chicken Quenelle

Beef Consommé with Diablotins

Garden Salads

Sicilian Salad with Baby Greens, Onion, Tomato, Black Italian Olives and Capers

Boston Lettuce with Sweet Spiced Walnuts, Stilton Cheese and Fig-Vinegar Dressing

Caesar Salad with Traditional Garnish

Main Courses

Tagliatelle Crudaiola tossed in Arugula and Garlic-Marinated Fresh Tomatoes

Braised Tofu with Tomatoes, Lima Beans, Peas and Shiitake Mushrooms

Strip Bass Fillet with Vegetable Stuffed Calamari wrapped in Pancetta, Duo of Green Peas and Fish Jus

Thai Fish and Seafood Stir-Fry marinated with Ginger on Steamed Rice

Broiled Half Cornish Hen with Cranberry and Chanterelle Sauce on Barley Risotto

Veal Medallions Oscar with Asparagus Spears, Snow Crab Claw and Glazed with Hollandaise Sauce

Roasted Hanger Steak with Grain Mustard Sauce and Crispy Fried Hand-Cut Potatoes, Tomato Provençal

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.

