

SPECIAL DIET INFORMATION



7-Course Signature Dinner Winter menu (January 6 – March 31, 2020)

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Canapés	Poached Pear with Mascarpone, Goat Cheese and Honey Powder	✓								✓
	Vegan "Crab" Stuffed Mushrooms				✓				✓	
	Spanakopita with Tzatziki Sauce	✓		✓	✓					
Soup	French Onion Soup	✓	✓	✓	✓					
Salad	Apple and Fennel Salad Smoked Duck Breast with Berry Vinaigrette			✓	✓					✓
Lobster	Air-Flown Live Maine Lobster Butter Poached Butternut Squash Ravioli and Artichoke with Crab and Corn Bisque	✓	✓	✓	✓		✓			
Intermezzo	Asian Pear Sorbet								✓	✓
Beef	USDA Prime Tenderloin of Beef Root Vegetable Shepherd's Pie and Blue Cheese Mushrooms with Port Wine Demi Glace	✓	✓	✓	✓					✓
Dessert	Spiced Apple Cake and Tahitian Vanilla Gelato with Pear and Apple Chutney	✓	✓		✓					
Fish (Alternative Entrée)	Baked Salmon with Lemon Dill Butter Sauce	✓		✓	✓			✓		✓
Chicken (Alternative Entrée)	Roasted Chicken Breast Stuffed with Mushrooms, Spinach and Swiss Cheese	✓		✓	✓			✓		✓
Vegan/ Gluten-Free (Alternative Entrée)	Concasse Vine-Ripened Tomato Confit & Golden Beets with Balsamic Reduction			✓	✓				✓	✓
	Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato			✓	✓			✓	✓	✓
	Medley of Fresh Fruit								✓	✓

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.