

SPECIAL DIET INFORMATION



7-Course Signature Dinner Spring Menu (April 1 – June 30, 2022)

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SOY SAUCE, SOY LECITHIN)	VEGAN	GLUTEN FREE
Canapés	Caviar, Oven Roasted Tomato Crème and Burrata with Aged Balsamic	✓								✓
	House Smoked Salmon Tartlets and Avocado Butter	✓								
	Eggplant Falafel and Yogurt with Lemon Essence								✓	✓
Soup	Lobster Bisque Yuzu Crème Fraîche and Sherry Cream	✓					✓			
Salad	Asparagus and Celery Root Spring Salad Cave-Aged Gruyère, Pistachios and Shallots with Sherry Vinaigrette	✓			✓	✓				✓
Lobster	Air-Flown Live Maine Lobster Sous Vide Butter Herbs with Ceci Velouté	✓					✓			
Intermezzo	Campari Orange Sorbet with Candied Hibiscus									✓
Beef	USDA Prime Tenderloin of Beef Chateaubriand Wellington Pomme Fondant and Root Vegetables with Béarnaise	✓	✓		✓					
Dessert	Zabaione Tart and Sauternes Gelée Spring Berries, Grand Marnier Meringue and Candied Meyer Lemon Peel	✓	✓							
Fish (Alternative Entrée)	Provenciale Fish of the Day Olives, Potatoes and Haricot Verts with Beurre Blanc	✓								✓
Chicken (Alternative Entrée)	Pan Roasted Chicken Breast Supreme Saffron Risotto Cake with Celery Root Purée									✓
Vegan/ Gluten-Free (Alternative Entrée)	Aged Tofu Wellington and Wild Mushroom Duxelles Pomme Fondant and Root Vegetables with Maui Onion Demi Glaze								✓	
	Eggplant Napoleon Tomato Concassé with Farro and Pepper Stew			✓					✓	✓

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.