



## SPECIAL DIET INFORMATION

# 5-Course Maine Lobster & Prime Tenderloin of Beef Dinner

From 4/1/23  
SH1

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SOY SAUCE, SOY LECITHIN)	VEGAN	GLUTEN FREE
<b>At Your Table Cheese &amp; Charcuterie Board</b>	Prosciutto, Coppa and Salami									✓
	Cheese	✓								✓
	Vegetables								✓	✓
	Fruits								✓	✓
	Nuts					✓			✓	✓
<b>Nova Scotia Maine Lobster &amp; Beet Carpaccio Salad</b>	Nova Scotia Maine Lobster						✓			✓
	Beet Carpaccio Salad Composed of Locally Grown Vegetable Salad, Fennel & Goat Cheese Pearls	✓		✓	✓					✓
	Housemade Champagne-Chive Vinaigrette			✓	✓				✓	✓
<b>Intermezzo</b>	Seasonal Fruit Sorbet								✓	✓
<b>USDA Prime Tenderloin of Beef</b>	USDA Prime Tenderloin of Beef			✓	✓					✓
	Demi Sauce			✓	✓					
	Truffle Mashed Potato <sup>1</sup>	✓								✓
	Seasonal Vegetables <sup>2</sup>	✓			✓					✓
<b>Chef's Special Dessert</b>	Cheese Cake	✓	✓							
	Seasonal Gelato	✓								✓
	Fruit and Berries								✓	✓
<b>Bread</b>	Freshly Baked Brioche	✓	✓							
	Butter	✓								
<b>Chicken (Alternative Entrée)</b> <small>Includes 1 &amp; 2 from Main Entrée</small>	Searched Chicken Breast									✓
	Baby Portabello Mushroom								✓	✓
<b>Fish (Alternative Entrée)</b> <small>Includes 1 &amp; 2 from Main Entrée</small>	Searched Salmon	✓								✓
	Beurre Blanc	✓		✓	✓					
	Buttered Capers	✓								
<b>Vegan / Gluten-Free (Alternative Entrée)</b> <small>Includes 2 from Main Entrée</small>	Vegetable Stuffed Portabella Mushroom			✓	✓				✓	✓
	Vegetable Glaze			✓	✓				✓	✓
	Vegetable Truffle Mashed Potatoes								✓	✓