

Welcome to the Dining Room

Hors d'Oeuvres

Beef Tartare Vol-au-Vent*
Prosciutto Wrapped Asparagus GF, DF

First Course

Classic Shrimp Cocktail GF, DF
Fresh lemon, cocktail sauce

Intermezzo

Strawberry Basil Sorbet V, GF, DF

Second Course

Atlantic Salmon en Papillote GF
Fennel, white wine, fresh herbs, lemon, seasonal vegetables

~or~

Truffle Scented Pheasant GF
Mushroom risotto, caramelized cipollini onions, oven roasted carrots and tomato

Third Course

Vanilla Gold Brick Sundae GFR
Bourbon syrup, chocolate cake, candied pecans
prepared tableside

GF - Gluten Free

DF - Dairy Free

V - Vegan

GFR - Gluten Free upon request

An automatic service charge of 20% applies to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.