

Welcome to the Dining Room

Hors d'Oeuvres

Caviar Toast Points with Crème Fraîche
Smoked Salmon with Cucumber and Dill _{GF}

First Course

Chef Prepared Caesar Salad _{GFR}
Prepared tableside

Intermezzo

Lemon Sorbet with Sparkling White Wine _{V, GF, DF}

Second Course

Chilian Sea Bass and Littleneck Clams* _{GF}
Saffron broth, asparagus, tomato, chili threads

~or~

Steak Diane* _{GF}
Mushrooms, crispy onions, potato purée, haricots verts

Third Course

Vanilla Bean Crème Brûlée _{GFR}
Fresh berries, orange almond biscotti

GF - Gluten Free

V - Vegan

DF - Dairy Free

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.