

Dinner

Starters

Duck and Chicken Terrine

toasted rye loaf, apple celery salad, almonds

V Fried Vegetable Dim Sum Dumplings

Thai sweet chili sauce and mixed daikon greens

V Nordic Salad

iceberg lettuce, watercress, radish, cherry tomatoes, shredded carrots
Creamy lime dressing

Roasted Tomato Cream Soup

mozzarella and basil pesto

Entrées

V Panciotti Stuffed with Asparagus and Mascarpone Cheese

carrot emulsion, vegetable mosaic, toasted hazelnuts

Risotto with Cream of Leeks and Clams

parsley butter

Sliced Tuna Steak*

in salmoriglio sauce made of extra virgin olive oil, garlic, parsley and oregano,
over a ragout of potatoes, Pachino cherry tomatoes, olives and Ligurian pesto

Succulent Roasted Boneless Prime Rib of Beef*

shallot chianti wine sauce, string beans, Roma tomato, truffle-ricotta potato flan

V Chef's Indian Vegetarian

today's curated lentil and vegetable selection

Classic Favorites

Grilled or Steamed Fillet of Salmon*

garden vegetables, hollandaise sauce

Broiled Beef Filet Mignon*

thyme-roasted vegetables, natural jus

Grilled Chicken Breast

lemon oil, roasted vegetables, green asparagus

Sauces for your Steak

Madeira sauce, green peppercorn sauce, creamy mushroom-mustard sauce

Baked Just for You

Every day a different selection of fresh-baked bread

Honey wheat bread with cranberries - Country white rolls - Olive oil focaccia - Cheese grissini

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Desserts

International Cheese Selection from the Trolley
fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Coconut Pistachio Dacquoise
coconut biscuit, pistachio mousseline, raspberry coulis

Crema Catalana
caramel sauce

Tiramisù
mascarpone cream, ladyfinger biscuits dipped in coffee and bitter cocoa powder

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

New York Cheesecake
strawberry compote

  **Pumpkin and Oat Cake**
cinnamon sauce

Selection of Ice Cream and Fruit Sorbets
ask your waiter about our daily selection

 **Ice Cream**
ask your waiter for our daily selection

Petits Fours

Deliciously Healthy



Did you know?

A cooked serving of farmed rainbow trout contains approximately 981 milligrams of omega-3 fatty acids, eicosapentaenoic acid, or EPA, and docosahexaenoic acid, or DHA.

This amount far exceeds the 250 milligram per day minimum that Seafood Watch recommends.

The American Heart Association and the Harvard School of Public Health agree that trout's relatively low-fat and cholesterol content make it a good protein to substitute in your diet for meats such as beef, pork and lamb, which contain significantly higher amounts of saturated fat and cholesterol.

Marinated Sea Scallops*
crunchy vegetables, ginger-turmeric sauce, papadum crisp

Pan-Fried Trout Fillet Roll in Herb Crust
soft cornmeal mush, butter sauce with capers and herbs

 **Fresh Fruit Plate**



Vegetarian



Vegan



No Sugar Added