

# Dinner

## Starters

### **Vitello Tonnato\***

sliced veal loin, creamy tuna caper sauce, anchovy, extra virgin olive oil

### **V Asparagus in Tarragon Sauce**

with golden puff pastry

### **Classic Niçoise Salad**

tuna, steamed potatoes, green beans, tomatoes, hard-boiled eggs, onion rings, anchovies, olives and lettuce hearts

*French dressing*



### **Black Bean Soup**

root vegetables, chopped scallions

## Entrées

### **Paccheri Pasta with Traditional Cured Speck**

arugula and pine nut pesto sauce, roasted tomatoes

### **V Radicchio and Red Wine Risotto**

mascarpone cheese and hazelnuts

### **Ligurian Cioppino**

rich fish and shellfish dish in white wine tomato broth with garlic crostini

### **Breaded Chicken Breast Kiev**

stuffed with garlic and parsley, roast potatoes, spinach and beetroot mousseline



### **Vegetable Rundown**

pumpkin, sweet potatoes and beans stewed in coconut milk with mild scotch bonnet and thyme

## 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**

Kornspitz whole wheat bread with sunflower seeds - Country white rolls

Olive oil focaccia - Wild fennel 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

### Caribbean Rum Cake

coconut ice cream

### Chocolate Soufflé

vanilla anglaise, ice cream

### 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



### Lime Coconut Cake

mango compote

### 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?

*Asparagus has a nutritional uniqueness that is second to none. Formerly classified as a member of the lily family of plants, asparagus now has its own plant family named after it the Asparagaceae family.*

*This fact alone tells you something about the uniqueness of this vegetable.*

*A uniqueness that we believe has been fully earned. Asparagus is also rich in one particular antioxidant flavonoid called rutin. Many of our WH Foods contain rutin just not in the same amount as provided by asparagus. When rutin is present during the Maillard reaction process, it can react with products in such a way as to increase free radical scavenging and to lower the risk of oxidative stress.*

### Herb and Citrus-Marinated Seafood Salad\*

shrimp, calamari, sea scallops and black mussels, creamy aioli emulsion

### Broiled Amberjack Fillet\*

potatoes, asparagus, cream of peas, crunchy fennel



### Fresh Fruit Plate



Vegetarian



Vegan



No Sugar Added