

SPECIAL DIET INFORMATION



7-Course Signature Dinner Spring menu (April 1 – June 30, 2020)

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Canapés	Falafel with Tzatzik	✓		✓	✓					
	Hummus and Mango Chutney Endive			✓	✓				✓	✓
	Crab Rangoon	✓		✓	✓		✓	✓		
Soup	English Pea Soup Truffle Butter and Brie Toast with Cashew Cream	✓	✓	✓	✓	✓		✓		
Salad	Hawaiian Spring Greens Seared Diver Scallop, Tobiko, Endive, Berries and Citrus with Raspberry Citrus Vinaigrette						✓			✓
Lobster	Air-Flown Live Maine Lobster Butter Poached Risotto Cake and Tuile Coral with Saffron Beurre Blanc	✓		✓	✓		✓	✓		
Intermezzo	Hawaiian Medley Sorbet with Pineapple, Mango, Papaya and Strawberry								✓	✓
Beef	USDA Prime Tenderloin of Beef Truffle-Stuffed Cremini Mushroom, Scalloped Potato Stack, Asparagus, Pearl Onions and Tomato with Chambord Demi	✓		✓	✓			✓		
Dessert	Vanilla Panna Cotta Macerated Mixed Berries and Shortbread Cookie Crumble with Kiwi Purée	✓	✓							
Fish (Alternative Entrée)	Baked Salmon with Lemon Dill Butter Sauce	✓		✓	✓			✓		✓
Chicken (Alternative Entrée)	Roasted Chicken Breast Stuffed with Mushrooms, Spinach and Swiss Cheese	✓		✓	✓			✓		✓
Vegan/ Gluten-Free (Alternative Entrée)	Concasse Vine-Ripened Tomato Confit & Golden Beets with Balsamic Reduction			✓	✓				✓	✓
	Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato			✓	✓			✓	✓	✓
	Medley of Fresh Fruit								✓	✓

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.