

The GRAND DINING Room

APPETIZER

***salmon tartare**
sushi rice, avocado,
wasabi cream

beefsteak tomato terrine ✓
grilled eggplant,
goat cheese cream

**porcini & forest
mushroom timbale** ✓
grana padano parmesan cream

grapes & melon 🌿
gin-green peppercorn syrup

chilled shrimp
horseradish-spiked
cocktail sauce

serrano cured ham
marinated artichokes,
pecorino romano

SOUP & SALAD

tom yum talay soup
seafood, lemongrass, galangal

**chicken consommé
renaissance**
baby vegetables, herb royale

lobster bisque
armagnac cream

baby greens salad
red delicious apples, italian
pancetta, toasted almonds

green papaya-mango salad 🌿
peanut dressing

caesar salad
traditional garnish

mixed greens salad 🌿
choice of dressing

ENTRÉE

lobster pad thai
rice noodles, bean sprouts, lime, tamarind, peanuts

***tournedos rossini**
foie gras, truffle sauce, fried lorette potatoes

***roasted veal rack**
marsala sauce, mascarpone polenta, sautéed asparagus, tomato

traditional coq au vin
chicken, beaujolais red wine sauce, tagliatelle pasta

butternut, spinach, feta cheese pie ✓
tamarind garlic sauce

chick pea fusilli pasta 🌿
cherry tomatoes, basil, just like mozza

🌿 JACQUES PÉPIN SIGNATURE DISHES

***salmon supreme**
rice pilaf, choron sauce

***sirloin steak**
certified black angus beef, french fries, garlic-butter rosette

herb-crusted rotisserie chicken
mashed potatoes, jus de roti

REGATTA
JANUARY 1, 2020



WINE

RECOMMENDED
RESERVES

**crossbarn by paul hobbs
chardonnay, sonoma,
california**

**château mont-redon
châteauneuf-du-pape,
rhône valley, france**



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

sautéed asparagus & tomato

franck's mashed potatoes

baked idaho potato

mascarpone polenta

pasta, choice of sauce

tomato ✓ | pesto ✓ | bolognese

Put yourself in our hands
Tell us about your
likes, aversions & allergies

✓ lacto-ovo vegetarian

🌿 plant-based

🍯 no-sugar-added

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

The GRAND DINING Room

FOOD & WINE PAIRING

Our executive chef and head sommelier invite you to savor tonight's perfectly paired gourmet tasting menu.

Four courses + all suggested wine by the glass receives a discount

APPETIZER

*salmon tartare

sushi rice, avocado, wasabi cream

pazo de villarei abadia do seixo albariño, rias baixas, spain

SECOND COURSE

porcini & forest mushroom timbale

grana padano parmesan cream

uggiano roccialta chianti classico docg, tuscan, italy

ENTRÉE

*tournedos rossini

foie gras, truffle sauce, fried lorette potatoes

wente vineyards southern hills cabernet sauvignon, livermore valley, california 11.5

DESSERT

milk chocolate mousse cake

caramel ganache

cantina di soave le poesie recioto di soave classico docg, veneto, italy

GLOBAL CUISINE

Our executive chef invites you to discover dishes from around the world.

Taste of Thailand

Global cuisine is a distinctive style of cooking practices and traditions associated with a specific region, country or culture.

APPETIZER

tom yum talay soup

seafood, lemongrass, galangal

SECOND COURSE

green papaya-mango salad

peanut dressing

ENTRÉE

lobster pad thai

rice noodles, bean sprouts, lime, tamarind, peanuts

DESSERT

coconut tapioca cream

mango coulis

AQUAMAR VITALITY CUISINE

[calories / fat grams / fiber grams]

Reflecting the holistic approach of the Aquamar Spa + Vitality Center, these exceptionally light, healthy and flavorful options are designed to nourish your body and support your wellness.

APPETIZER

*salmon tartare

sushi rice, avocado, wasabi cream

[180 / 10 / 2]

SECOND COURSE

baby greens salad

red delicious apples, italian pancetta, toasted almonds

[106 / 8 / 2]

ENTRÉE

*roasted veal rack

marsala sauce, mascarpone polenta, sautéed asparagus & tomato

[380 / 10 / 2]

DESSERT

chocolate baklava

[410 / 25 / 3]