

Evening in the Wild Sample Menu

APPETIZER

Roulade of Thinly Sliced Salmon with Dill Cream Cheese and Truffle
Enhanced with Lemon Vinaigrette, Asparagus and Yuzu Pearl

SOUP

Cream of Boston Lobster Bisque
Served with Country Style Bread

MAINS

Lamb Rack with Provençale Herbs Crust and Garlic Au Jus
With Pomme Dauphinoise, Baby Carrot and Macedoine Beetroot

OR

Seafood Ragout on Saffron Potatoes and Vegetables Parisienne

SWEET FINALE

Freshly Layered Mango Classic with Apricot Jelly
Enhanced with Strawberry Sauce and Fresh Fruit

Assorted Chocolate Praline

BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas
House Red and White Wine
Soft Drinks & Premium Juices

**All seafood items in this menu are from sustainable sources*

Evening in the Wild Sample Menu

(Vegetarian Menu)

APPETIZER

Printemp Salad

Bouquet of Air Flown Salad with Mango, Grapefruit, Avocado

Enhanced with Mustard Lime Dressing and U.S.A Asparagus Salad

SOUP

Cream of Forestiere Mushroom

Served with Country Style Bread

MAINS

Grilled Vegetable “Mediterranean Style”

Enhanced with Tomato Coulis, Pomme Dauphinoise, Baby Carrot and

Macedoine Beetroot

SWEET FINALE

Freshly Layered Mango Classic with Apricot Jelly

Enhanced with Strawberry Sauce and Fresh Fruit

Assorted Chocolate Praline

BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas

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Soft Drinks & Premium Juices

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