

THIS
EVENING'S
MENU

Cooking is like love. It should be entered into with abandon or not at all.
– Harriet Van Horne

STARTERS

EGGPLANT CAVIAR *🌱
Roasted Red Pepper, Za'atar, Olive,
Garlic, Crostini

ZUCCHINI RIBBON SALAD *🌱🥬
Feta, Pistachio, Basil,
Maple Syrup Vinaigrette *

SPICED LOUISIANA GUMBO
Andouille Sausage, Rice, Okra

CLASSIC "CAESAR" SALAD *
Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL *🌱🥬
Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE *🌱
Shallots, Garlic, Parsley, Pernod Butter

BAKED FRENCH ONION SOUP *
Herb Croutons, Melted Gruyère Cheese

ENTRÉES

SAUTÉED TILAPIA FILET *🥚
Puttanesca Style Sauce, Olives, Capers, Garlic,
Tomato, Kale, Cavatelli Pasta

OVEN ROASTED TURKEY
Sage Stuffing, String Bean Gratin,
Candied Sweet Potatoes, Giblet Gravy,
Cranberry Relish

PORK LOIN STUFFED
WITH ITALIAN SAUSAGE *🌱
Pickled Beets, Creamy Truffle Polenta,
Rosemary Jus

GRILLED FLANK STEAK* *🌱
Salsa Verde, Lyonnaise Potato, Green Beans

CHICKEN CORDON BLEU *
Ham, Melted Provolone Cheese, Baby Vegetables,
Mushroom Ragoût, Marsala Sauce

CELEBRITY CLASSICS

BROILED ALASKAN SALMON* *🌱
Served Plain or with Classic
Hollandaise Sauce; Mashed Potatoes,
Seasonal Vegetables

GRILLED CHICKEN BREAST *🌱
Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* *🌱
Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables

HOME-MADE GNOCCHI AL
QUATTRO FORMAGGI 🌱
Four Cheese Creamy Sauce, Italian Parsley

🌱 Gluten Free 🥬 Vegetarian * No Sugar Added 🥚 Lactose Free

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.