

Table d'Hôte Menu

SALAD BAR

Soup du Jour & house-baked bread.

Chef's Feature

Smoked Salmon Platter, whipped herb and garlic cream cheese and crispy capers GF

Local Kale & Fluffed Quinoa Salad

GF,DF,V,VEGAN

Easter Spinach Salad GF, V

Greek Orzo Salad V

Edamame Peanut Crunch Salad

GF,DF,V,VEGAN

Artisan Green Salad

MAIN COURSE *(choose one)*

Deconstructed Beef Wellington

Puff pastry* with a wild mushroom duxelles. Cooked medium-rare, sous-vide AAA beef tenderloin, seared and served with a demi-glaze sauce, seasonal vegetables, and roasted potatoes. GF,DF (*Gluten/dairy-free without puff pastry)

Pan-Roasted Mediterranean Halibut with Chorizo & Almond Crumble

Served with roasted zucchini and toasted Israeli pearl couscous*, with white wine, lemon, mint & dill compressed cucumbers, and a large butter-poached tiger prawn. Served with crème fraiche, smoked paprika & chorizo oil. GF (*Gluten-free without pearl couscous).

Main Course (cont'd)

Burrata & Pesto-Stuffed Roasted Chicken Supreme

Paired with sautéed spinach, cherry & sundried tomato and roasted butternut squash. Served with crispy potato rosti, pine nut & parmigiano Reggiano crisp, and finished with a kalamata & Castelvetro olive brown butter sauce. GF

Chickpea, Cashew, Broccoli & Snow Pea Stir-fry with Thai-Style Peanut Sauce

Fresh stir-fried vegetable medley served atop creamy coconut & kaffir lime leaf steamed jasmine rice and finished with a house-made Thai-inspired peanut sauce. GF,DF,V,VEGAN

DESSERTS

Butter Pecan Praline Tart

Caramelized pecan filling drizzled with a Whiskey Maple Cream Sauce

Blackberry, Apple & Almond Crumble

Served warm and with fresh Chantilly cream

Callebaut Belgian Chocolate Fountain

Served with fresh strawberries, pineapple, profiteroles, and marshmallows.

Assorted Desserts

Lemon Meringue Pie, English Trifle, Profiteroles, Pecan Pie, Cheesecakes and squares

Please notify your server if you require a gluten-free or vegan dessert.

All menu items are subject to change without prior notice according to seasonality and availability.