

# 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]