

SPECIAL DIET INFORMATION



7-Course Signature Dinner Winter menu

(January 6, 2017 - March 31, 2017)

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Canapés	Lobster Croquette with Tomato	✓	✓	✓			✓			
	Roasted Fingerling Potato with Aioli and Bacon		✓	✓						✓
	Eggplant Rollatini with Goat Cheese	✓		✓	✓					✓
Soup	Truffle, Artichoke and Potato Soup	✓		✓	✓					✓
Salad	Golden Beet Couscous Salad			✓	✓					
	Golden Beet Couscous Salad (NO Prosciutto)			✓	✓				✓	
	Golden Beet Couscous Salad (NO Dressing)									
	Golden Beet Couscous Salad (NO Couscous)			✓	✓					✓
Lobster	Air-Flown Live Maine Lobster	✓		✓	✓		✓			✓
	Air-Flown Live Maine Lobster (NO Sauce)				✓		✓			✓
	Air-Flown Live Maine Lobster (NO Pearl Onions)	✓		✓			✓			
	Air-Flown Live Maine Lobster (NO Foie Gras)	✓		✓	✓		✓			
Intermezzo	Blood Orange and Cranberry Sorbet							✓		✓
Beef	Highest Grade Garlic Crusted Prime Tenderloin			✓	✓					✓
Dessert	Chocolate Symphony	✓	✓					✓		
Fish Substitution	Baked Salmon with Lemon Dill Butter Sauce	✓		✓	✓					✓
Chicken Substitution	Roasted Chicken Breast stuffed with Mushrooms, Spinach and Swiss Cheese	✓		✓	✓					✓
Vegan/ Gluten-Free Substitution	Eggplant Moussaka with Kamuela Tomato, Yellow Squash and Zucchini			✓	✓	✓			✓	✓
	Slow Roasted Beet Ravioli with Tofu-Based Filling			✓	✓			✓	✓	✓

Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.