

# SPECIAL DIET INFORMATION



## 7-Course Signature Dinner Fall menu (October 1, 2019 – January 5, 2020)

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
Canapés	Seared Scallop and Microgreens with Pomegranate Sauce						✓			✓
	Prosciutto, Date and Blue Cheese on Polenta	✓			✓	✓				✓
	Mushroom Pâté on Toast			✓	✓				✓	
Soup	Potato Leak Soup with Truffle Foam and Prosciutto-Dusted Spoon Crouton	✓		✓	✓					
Salad	Roasted Beet Napoleon Micro Lettuce with Pomegranate Balsamic Dressing	✓								✓
Lobster	Air-Flown Live Maine Lobster Butter Poached Corn Soufflé with Buerre Blanc and Romesco	✓	✓	✓	✓	✓	✓	✓		
Intermezzo	Blackberry Prosecco								✓	✓
Beef	USDA Prime Tenderloin of Beef Wellington Fondant Potato Romanesco and Duxelle Pastry with Chasseur Sauce	✓		✓	✓			✓		
Dessert	Chocolate Ganache Chiffon Cake Hand-Painted Marzipan Ribbon and Berries with Raspberry Coulis	✓	✓							
Fish (Alternative Entrée)	Baked Salmon with Lemon Dill Butter Sauce	✓		✓	✓					✓
Chicken (Alternative Entrée)	Roasted Chicken Breast Stuffed with Mushrooms, Spinach and Swiss Cheese	✓		✓	✓					✓
Vegan/ Gluten-Free (Alternative Entrée)	Concasse Kamuela Tomato Confit & Golden Beets with Balsamic Reduction			✓	✓				✓	✓
	Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato			✓	✓			✓	✓	✓
	Medley of Fresh Fruit								✓	✓

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.