

# DINNER

## SOUPS AND SALADS

CLASSIC FRENCH ONION SOUP 10  
Gruyere, Swiss Emmenthal, Parmesan Gratinee

ARUGULA & BOSCH PEAR SALAD 15  
Parmigiano Reggiano,  
Lemon Grapeseed Dressing

WINTER LEAF SALAD 11  
Baby Beets, Radicchio, Watermelon Radish &  
Bibb Lettuce, Quebec Chevre  
Apple Cider Shallot & Flax Seed Oil Vinaigrette

## APPETIZERS

SMOKED SALMON, PANCETTA & AVOCADO 13  
Roasted Tomato, Iceberg Lettuce,  
Avocado Caper Dressing

ROASTED TOMATO & CIPOLLINI ONION TARTE 10  
Goat Cheese, Basil Oil, Aged Balsamic Reduction

SEARED TUNA NICOISE 13  
Olives, Capers, Red Wine Dijon Vinaigrette

BABY LOBSTER GRILLED CHEESE 11  
Brioche, Avocado Salsa, Aged Balsamic Reduction

SEARED SCALLOPS 13  
Preserved Lemon & Caper Sauce,  
Warm Baby Beets & Arugula

ESCARGOT IN GARLIC CREAM SAUCE 16  
Wild Mushrooms, Fava Beans, Crisp Leeks  
Grilled Pain au Lait

SAUTÉED CRAB CAKES 18  
Avocado Salsa, Aged Balsamic Reduction  
Micro Greens

## PASTA AND LIGHT ENTREES

BUTTERNUT SQUASH & 1608 RAVIOLI 16  
Chanterelle Mushroom Sauce, Roasted Tomato

TANDOORI CHICKEN BREAST 17  
Baby Spinach, Chick Peas, Mango, Sweet Pepper,  
Grilled Eggplant, Citrus Vinaigrette

GRILLED SEAFOOD SALAD 25  
Shrimp, Salmon & Scallop,  
Nicoise Style Salad, Red Wine Dijon Vinaigrette

SEAFOOD RISOTTO 22/32  
Lobster, Shrimp, Seasonal Mushrooms,  
Asparagus, Parmigiano Reggiano

## SOUS CHEF

GEORGE TYMINSKI

## EXECUTIVE CHEF

JOAN MONFAREDI

## ENTREES

SALMON GRATINEE 24  
Lobster, Hollandaise Sauce, Fresh Orange  
Steamed White Asparagus, Sautéed Spinach

ROASTED CHILEAN SEA BASS 28  
Lemon Confit, Chorizo Smashed New Potatoes,  
Autumn Greens

PANROASTED HALIBUT & BLACK TRUFFLE 30  
Barley Risotto with Napa Cabbage, Root Vegetable,  
Parmesan, Tarragon and Tomato Concasse

QUEBEC DUCK LEG CONFIT 22  
Cranberry Port Jus, Creamy Polenta  
Sautéed Swiss Chard

MINT PISTOU MARINATED RACK OF LAMB 39  
Pan Juices, Grainy Mustard  
Salt Roasted Creamer Potatoes, French Beans

TOURNEDO ROSSINI 29  
Angus Medallion, Toasted Brioche,  
Pan Seared Foie Gras, Channeled Mushroom,  
Madeira jus, Pommes Croquettes

GRILLED 8 OZ ANGUS FILET MIGNON 39  
Merlot Demi Glace, Gorgonzola Gnocchi  
Sautéed Spinach, Portobello Mushroom

BRAISED BEEF SHORTRIB  
Served boneless with it's own Braising Jus  
Deep-Fried Macaroni and Cheese  
Sautéed Swiss Chard  
Crispy Shallots

## SIDES

POMMES CROQUETTE 7  
Sea Salt, Truffle Oil, Hollandaise to dip

HAND CUT FRIES 7  
Sea Salt, Lemon Aioli

## THIS MONTH'S THROWBACK MENU

OYSTERS ROCKEFELLER 12  
American classic baked oysters  
Fresh Herb Butter Sauce and Parmesan Gratinee

PETIT SURF AND TURF 32  
Chargrilled 4 oz Angus Filet and Half Lobster  
Green Peppercorn Brandy Sauce  
Pear Croquette Potato  
SAutéed Spinach, Herb Grilled Roma

CHERRIES JUBILEE 9  
Chef's Flamed Bing Cherry Compote  
Vanilla Bean Ice Cream, Almond Tuille

THE RETURN OF HOTEL DINING  
CURRENT • FRESH • COMFORT • LUXURY