

# *Constellation*

## *The San Marco Restaurant* *Appetizers*

A Selection of Fruit with Fresh Mint

Shrimp Cocktail

Galantine of Duckling with Lingonberry Cream

Feuillete with Mushrooms in a creamy Herb Sauce

### *Soups*

Oven Roasted Tomato and Garlic Soup  
with Black Olive Crostini

Oriental Vegetable Consommé

Chilled Tangerine and Apple

### *Salads*

Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Mesclun Lettuce topped with fine Julienne of Red Bell Pepper,  
Daikon, young Sprouts and Pumpkin Seeds

OUR HOMEMADE DRESSINGS TONIGHT ARE:

Caesar    Roquefort    Red Wine Vinaigrette    Carrot Ginger

### *Entrees*

#### SPAGHETTI ALLA CARBONARA

Pasta cooked al dente, tossed with Fresh Cream, Eggs and Parmesan Cheese,  
and crisp Italian Pancetta

#### BROILED SOUTH AFRICAN CAPE HAKE

with Lemon Herb Emulsion and Saffron Potatoes

#### SUPREME OF CHICKEN SALTIMBOCCA

Chicken Breast stuffed with Prosciutto and Sage,  
served on a bed of sautéed Spinach with Red Bliss Potato Mash

#### VEAL PICCATA MILANESE

presented with a light Lemon Sauce, Saffron Risotto  
and braised Endives

#### ALL AMERICAN PRIME RIB

A fine selection of Beef rubbed with cracked Black Peppercorns,  
served to your preference with a Shallot and Red Wine Sauce

### *Desserts*

Galantine of Duckling with Lingonberry Cream  
Feuillete with Mushrooms in a creamy Herb Sauce

## *Soups*

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with Black Olive Crostini

Oriental Vegetable Consommé

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## *Desserts*

Crème Brûlée

Raspberry Cheesecake

Chocolate Croquant Royale

Pistachio Saint Honoré

Low-Fat Buttermilk Ice Cream with Lychees

No Sugar Added Orange Flan Custard

Vanilla, Chocolate, Rum Raisin, Cherry Brandy or No Sugar Added Ice Cream    Guava Sherbet

A Selection of Domestic and Imported Cheeses served with Crackers and Biscuits