

DINNER OPTIONS

& Room Service



RESTAURANT

RESTAURANT 2

THE COLONNADE

PATIO GRILL

SATURDAY, OCTOBER 15, 2011

THE RESTAURANT

APPETIZERS

Rainbow Trout Sashimi
Green Olive, Tomato, Black Olive, Romaine Lettuce,
Cucumber Yogurt Sauce

Grilled Figs
Crisp Pastry, Prosciutto & Roquefort Cheese

Potato Gnocchi and Smoked Salmon
Truffle Foam

Bouillabaisse Consomme
Poached Mussels, Fish, Fennel Confit, Basil Oil

Hot Pea Soup
Smoked Ham and Goat Cheese Tortellini, Tarragon Foam

Baby Romaine Leaves, Cherry Tomato & Cucumber
Tapenade Croutons, Creamy Parmesan and Garlic Dressing

Grilled Portobello Mushrooms
Aged Balsamic Vinaigrette

MAIN COURSE

Seared Branzino Fillet
Lyonnaise Potatoes, Vegetable Fricassee and Noilly Prat Sauce

Lobster & Shrimp Stuffed Calamari
English Pea Puree, Morel Mushrooms, Tarragon Jus

Roasted Chicken
Mushroom Filling, Vegetable Fettuccine, Morel Demi-Glaze

New York Steak Diane
Buttered Vegetables, Chateaux Potatoes

Vegetarian - Roasted Asparagus Vol-Au-Vent
Goat Cheese, Chive Pan Sauce

RESTAURANT 2


CHEF'S COCKTAIL: POACHED SHRIMP MARTINI BALSAMIC JELLY, SPLIT SAFFRON VINAIGRETTE

FOIE GRAS CREME BRULEE, SYRAH HONEY SYRUP
CRISP DUCK CONFIT FILO, NAVY BEAN CASSOULET
SMOKED DUCK CARPACCIO, FOIE GRAS TERRINE, ARUGULA

LOBSTER @ LEMONGRASS PRESSE, LOBSTER HERB RAVIOLI
SHELLFISH CAPPUCCINO, SEARED BEEF CROSTINI, GINGER JELLO

ROASTED DORADE, FORKED POTATOES, BRAISED LEEK RAGOUT, SMOKED BACON JUS
PAN SEARED QUAIL BREAST, PORCINI RISOTTO, PORT WINE REDUCTION

WHITE CHOCOLATE MOUSSE, PLUMS @ ALMOND FOAM, PISTACHIO CRACKER, PASSIONFRUIT SORBET

The innovative tasting menus at Restaurant 2 are served in a casual, friendly style. Seating is limited and reservations are required. Touch
Guests may be seated together at tables for six, another way to ensure a fun, informal dining experience at our most unusual dinner option. 

AMERICAN MARKET

PATIO GRILL - CHOP HOUSE

SALADS & APPETIZERS (FROM THE BUFFET)

Arugula and Watermelon Salad
Prawn Cocktail with Horseradish Cream
Marinated White Anchovies
Air Dried Beef, Pickled Vegetables

PIZZA (FROM THE BUFFET)

Parma, Brie e Carciofi
Tomato Sauce, Mozzarella, Brie Cheese, Artichokes,
Prosciutto

PASTA

Pappardelle with Braised Short Rib
English Peas, Cipollini Onions, Cherry Tomatoes,
Parmigiano-Reggiano

FROM THE GRILL

Beef Cowboy Steak 16 oz
Veal Chop 12 oz
Single Bone Lamb Chops 10 oz
Fresh Salmon Cotelette 10 oz

Please Ask your Waiter for our Vegetarian Options

SIDINGS

Mixed Vegetables, Sauteed Spinach, Truffled French Fries

SAUCES

Bearnaise, Peppercorn, Garlic Butter

DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate
Chocolate Pot De Creme
Mango Tartelette
Fresh Fruits
Ice Cream & Sorbet

ROOM SERVICE MENU – AVAILABLE AT ALL TIMES

STARTERS

Smoked Salmon, Lemon Creme Fraiche, Onions, Caper Berries
Prosciutto & Melon, Bread-Sticks, Parmesan
Chilled Shrimp Cocktail, American Cocktail Sauce
Beef / Chicken Consomme, Fresh Vegetables
Roasted Tomato Soup, Fresh Basil

MAINS

Penne Pasta Plum Tomato Sauce / Basil Pesto
Caesar Salad: Choice of Grilled Chicken / Garlic Shrimps
Pan Sauteed Salmon Vegetables, Fries, Lemon Sauce
Rosemary Roasted Chicken Breast Vegetables, Fries, Jus
Grilled New York Cut Sirloin Steak Vegetables, Fries, Herb Butter
Club Sandwich, Grilled Chicken, Smoked Bacon, Boiled Egg, Coleslaw, Fries
Pizza Margherita, Roma Tomatoes, Mozzarella, Fresh Basil
Hamburger / Cheeseburger, Coleslaw, Fries
American Beef Hot Dog Coleslaw, Fries

DESSERTS

White & Dark Chocolate Mousse, Raspberry Coulis
Vanilla, Chocolate, Strawberry Ice Cream
Home Made Cookies
Fresh Fruit Plate
Cheese Plate, Fig Jam, Dried Apricots, Walnut Crisp

The Restaurant Dinner Menu Is Available Through
Room Service during Restaurant Opening Hours