



## *Room for Dessert – Dinner Menu*

### *Starters (choice of one)*

***White Gazpacho*** CN  
grapes/Marcona almonds/crab

***Lobster Bisque Soup***  
Sherry crème fraiche/lobster mousseline

***Smoked Caesar***  
cured egg yolk/tempura white anchovies/croutes  
smoked salt \$13.95

***Spinach*** GF  
Mission fig/candied walnut/Moody blue/tomato/red onion/red wine vinaigrette

### *Entrees*

***Bacon Wrapped Pork Tenderloin\****  
herbed spätzle/haricot verts/apple dijon emulsion

***Risotto “Caponata”*** GF  
eggplant/tomato/saffron

***Seared Chicken Breast***  
herb marinated /ratatouille/crispy dauphinoise

***Faroe Island Seared Salmon\**** GF  
garbanzo panisse/pea tendrils/hibiscus reduction/crispy skin

### *Dessert*

***Tahitian Vanilla Bean Crème Brûlée*** GF  
fresh berries

Gluten Free (GF) Contain Nuts (CN)\*Items served raw or rare, including: meats, poultry, seafood, shellfish  
or eggs, may increase your risk of food borne illness  
An automatic gratuity of 20% will be added to parties of 6 or more