



plated dinner menus

dinner one

tricolor salad of arugula, radicchio and endive
with a savory goat cheese panna cotta

medallions of chicken picatta
with a creamed artichoke-shiitake mushroom filling
tarragon mustard sauce
dauphinoise potatoes and asparagus bundle

chocolate streusel crunch with dark cherry coulis
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
48.

dinner two

colossal gulf shrimp cocktail with jicama-fennel salad
and margarita vinaigrette

grilled angus beef tenderloin with red onion confit
grain mustard madeira reduction
portobello mushroom and jumbo grilled asparagus
russet potato hash

chocolate praline crunch with pistachio anglaise
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
68.

dinner three

trio appetizer of grilled pesto shrimp, seared ahi tuna
and buffalo mozzarella salad caprese with sundried tomato vinaigrette

grilled prime veal chop with a truffled mushroom ragout
parmesan risotto cake and balsamic glazed cippolini

vanilla buttermilk panna cotta with strawberry salad
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
78.

All prices are subject to a 22% Service Charge and applicable Sales Tax.
Prices subject to change without notice.



dinner four

caramelized vidalia onion soup with a petit goat cheese tart

mesclun greens with raspberries, indiana goat cheese
and citrus vinaigrette

teriyaki glazed canadian salmon fillet with edamame dumpling
black rice and vegetables from a wok

chocolate passion fruit bar with passion fruit coulis
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
58.

dinner five

crisp pastry croustade of wild mushrooms
with demitasse of truffled portobello bisque

grilled west coast halibut fillet
with a fennel, artichoke and orange barigoule

pear almond financier with vanilla poached pear
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
60.

dinner six

duet of chesapeake bay crab
panko crusted cake on tomato confit and demitasse of lightly creamed crab bisque

parma and sage roasted organic guinea hen breast,
wild huckleberry gastric sauce
butternut squash risotto galette and asparagus-carrot bundle

vanilla bean crème brulee with seasonal berries
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
66.

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dinner seven

butternut squash ravioli with wild mushrooms,
cider and sage

classic caesar salad with parmesan crisp

angus beef tenderloin steak with artichoke-shiitake stuffing,
caramelized onion russet potato hash and jumbo grilled asparagus

coconut crème caramel pineapple and coconut cake

freshly brewed regular and decaffeinated coffee

premium tea selection by "T"

74.

dinner eight

golden beet carpaccio with mesclun greens,
grilled portobello and truffled sherry vinaigrette

grilled canadian salmon fillet on a lobster strewn root vegetable galette

tiny french green beans and basil-tomato broth

classic tiramisu with espresso anglaise

freshly brewed regular and decaffeinated coffee

premium tea selection by "T"

54.

dinner nine

citrus cured smoked salmon and gulf shrimp cocktail,
fennel, jicama and ruby grapefruit

amish stuffed chicken breast with sundried tomato, artichoke and proscuitto

grilled parmesan polenta and mediterranean vegetables

pear frangipane tart with cinnamon ice cream

freshly brewed regular and decaffeinated coffee

premium tea selection by "T"

52.

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dinner ten

chesapeake bay crab cake

red endive, lolita rossa and arugula salad
sailemsville blue and candied walnuts

duet of angus beef tenderloin and red wine braised short rib
truffled celery root potato gratin and balsamic glazed cippolini
asparagus-carrot bundle

chocolate streusel crunch with dark cherry coulis
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
84.

dinner eleven

mesclun field green salad with dried cranberries, candied pecans,
indiana goat cheese and a wild huckleberry vinaigrette

duet of angus beef tenderloin and rosemary grilled colossal shrimp
basil scented ratatouille and tomato butter
dauphinoise potatoes and asparagus-carrot bundle

chocolate praline crunch with pistachio anglaise
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
68.

dinner twelve

lightly creamed lobster bisque
with a crispy shrimp spring roll and saffron boniato

pesto roasted amish chicken breast
with tomato confit and roasted garlic butter
root vegetable potato gratin and grilled ratatouille

citrus cheesecake chocolate cookie crust with orange coulis
freshly brewed regular and decaffeinated coffee
premium tea selection by "T"
52.

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