

The GRAND DINING Room

APPETIZER

***vitello tonnato**
cold sliced veal,
tuna-caper cream sauce

**thai watermelon-
cucumber salad** 🌿
shiitake mushrooms, cashews,
sweet chili sauce

adam's appletini fruit cup 🌿

***oysters rockefeller**
spinach, mornay sauce

chilled shrimp
horseradish-spiked
cocktail sauce

serrano cured ham
marinated artichokes,
pecorino romano

SOUP & SALAD

philadelphia pepper pot
andouille sausage

**chicken double
consommé**
chicken liver toast

lobster bisque
armagnac cream

baby greens salad ✓
grapes, walnuts,
crumbled danish blue cheese

italian pearled farro salad 🌿
grilled zucchini

caesar salad
traditional garnish

mixed greens salad 🌿
choice of dressing

ENTRÉE

***palermo-style grilled swordfish**
crushed red bliss potatoes, olive cucumber vinaigrette

***new york strip steak diane**
potatoes au gratin, almonds romanesco

sweet barbecued pork chop
applewood-smoked bacon, brussels sprouts

yucatan black bean burger 🌿
charcoal bun, plant-based mayo, mango pico de gallo,
sweet ginger dressing, fried yucca with tajin spices

mediterranean vegetable & barley purse ✓
ratatouille coulis

capellini pasta ✓
cherry tomatoes, artichokes, buffalo mozzarella

🌿 JACQUES PÉPIN SIGNATURE DISHES

***salmon supreme**
rice pilaf, choron sauce

***sirloin steak**
certified black angus beef, french fries, garlic butter rosette

herb-crusted rotisserie chicken
mashed potatoes, jus de roti



WINE

RECOMMENDED RESERVES

2016 | ferrari-carano fumé
blanc, sonoma, california 49

2010 | bodegas protos
crianza, ribera del duero,
spain 65



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

brussels sprouts

franck's mashed potatoes

baked idaho potato

potatoes au gratin

pasta, choice of sauce

tomato ✓ | pesto ✓ | bolognese

Put yourself in our hands

Tell us about your
likes, aversions & allergies

✓ lacto-ovo vegetarian

🌿 plant-based

🍷 no-sugar-added

*Public Health Advisory:
Consuming raw or undercooked
meats, poultry, seafood, shellfish,
or eggs may increase your risk for
foodborne illness, especially if you
have certain medical conditions.

The GRAND DINING Room

FOOD & WINE PAIRING

Our executive chef and head sommelier invite you to savor tonight's perfectly paired gourmet tasting menu.

Four courses + all suggested wine by the glass 20% discount

APPETIZER

*vitello tonnato

cold sliced veal, tuna-caper cream sauce

the palm by whispering angel rosé, côtes de provence, france 10.5

SECOND COURSE

*oysters rockefeller

spinach, mornay sauce

swartland winery winemaker's collection chenin blanc, south africa 10.25

ENTRÉE

sweet barbecued pork chop

applewood-smoked bacon, brussels sprouts

parducci small lot blend merlot, mendocino, california 10.5

DESSERT

citrus tartlet

pistachio cream

château des ormes, sauternes, france 10

GLOBAL CUISINE

Our executive chef invites you to discover dishes from around the world.

Taste of the USA

Global cuisine is a distinctive style of cooking practices and traditions associated with a specific region, country or culture.

APPETIZER

*oysters rockefeller

spinach, mornay sauce

SECOND COURSE

philadelphia pepper pot

andouille sausage

ENTRÉE

sweet barbecued pork chop

applewood-smoked bacon, brussels sprouts

DESSERT

new york cheesecake

AQUAMAR VITALITY CUISINE

[calories / fat grams / fiber grams]

Reflecting the holistic approach of the Aquamar Spa + Vitality Center, these exceptionally light, healthy and flavorful options are designed to nourish your body and support your wellness.

APPETIZER

thai watermelon-cucumber salad 🌿

shiitake mushrooms, cashews, sweet chili sauce

[190 / 8 / 5]

SECOND COURSE

italian pearled farro salad 🌿

grilled zucchini

[185 / 10 / 3]

ENTRÉE

yucatan black bean burger 🌿

charcoal bun, plant-based mayo, mango pico de gallo, sweet ginger dressing, fried yucca with tajin spices

[560 / 37 / 6]

DESSERT

apple oatmeal crumble 🌿 🍏

vanilla ice cream

[180 / 3 / 5]