

The GRAND DINING Room

Vegetarian Selections

Gorgonzola and Bel Paese Cheese Pastry with Balsamic Vinegar Poached Pears
Soupe au Pistou, Vegetable Soup with Beans and Pesto
Vegetarian Chef Salad à la Mode Poached Egg, Crisp Vegetables and Assorted Greens
with Muscat Grape Seed Vinaigrette

Always Available

Assorted Crudités served with Tartar Sauce
Chicken Consommé with Vegetable Julienne and a Dumpling
Black Angus Hamburger or Cheeseburger served with Fries and Coleslaw
Grilled All-Beef Hot Dog served with Fries and Coleslaw
Vegetable Side Dishes: Steamed Assorted Vegetables, Spinach, String Beans

Desserts

Tart of the Day: Pear and Raspberry Almond Tart
Pastry Chef Suggestion: Black Forest Cake Chocolate Mousse, Cherry and Cream Cake
No Sugar Added Dessert: Half Moon Apricot Mousse with Grapefruit
Today's Ice Cup: Piña Colada Rum-Marinaded Pineapple with Coconut Ice Cream
Ice Cream of the Day:
"No Sugar Added" Ice Cream of the Day:
Sherbet of the Day:

The Cellar Master suggests the following wines served for tonight's menu:

White Wine

Chardonnay, Delatite Winery, Mansfield 2001 Australia

Red Wine

Shiraz "The Barossa" Peter Lehmann, Barossa Valley 2000



Luncheon in the Grand Dining Room – Menu 04

Appetizers

Marinated Tiger Shrimp with Onion and Carrot Confit
Gorgonzola and Bel Paese Cheese Pastry with Balsamic Vinegar Poached Pears
Panache of Crunchy Mixed Greens with Your Choice of Dressing
Freshly-Made Seasonal Fruit Cup

From the Soups Tureen

Soupe au Pistou, Vegetable Soup with Beans and Pesto
Chilled Apricot and Garden Mint

Main Courses

Sandwiches of the Day

PGrilled Hot Dogs with melted Cheddar Cheese, crisp Onion Rings, Mango-Onion Relish and Fruit Skewer
Open-Face Freshly Baked Croissant stuffed with Turkey-Celery Salad and Dried Cherries
Barbecue Pork Burger served with Rashers of Bacon, Coleslaw and French Fries

Salad Entrées

The Jacques Pepin's Signature Dish Salad Niçoise with your Choice of Topping: Grilled Tuna, Salmon or Halibut Fillet
Oceania's Caesar Salad Caesar Salad with your Choice of Topping: Grilled or Blackened Chicken Breast or Shrimp

Daily Chef's Salads

Chef Salad à la Mode Poached Egg, Crisp Vegetables and Smoked Turkey with Muscat Grape Seed Vinaigrette
Cured and Grilled Salmon on Buckwheat Blinis with Kernel Corn and Potato-Egg Salad served with Dill marinated Sauce

Entrées

Cavattappi ai Funghi Selvatici, Short Curly Pasta with sautéed Mushrooms and Cherry Tomatoes
Traditional English Style Fish & Chips with Mushy Peas and Malt Vinegar
Lasagna alla Bolognese, Oven Baked Meat Pasta Dish with Tomato Sauce au Gratin
Roast Leg of Lamb with Mint Pesto and Feta Cheese Crust

Please ask your Waiter if you prefer a dish from the menu prepared Plain, Low Fat, Low Sodium, Without Sauce, Grilled or Poached.
Also, if you require a special diet please ask our Dining Room Manager one day in advance.

