

COURSE-BY-COURSE SELECTIONS

FOOD & WINE PAIRING

Our executive chef and head sommelier invite you to savor tonight's perfectly paired tasting menu.
Three courses + all suggested wine by the glass 20% discount

FIRST COURSE	ENTRÉE	DESSERT
terrine de campagne pork liver pâté, cornichon, caramelized onions	*roasted strip loin bearnaise sauce, skinny fries, provençal tomato wine	almond croquant pistachio mousse
PAIRED WITH chandon sparkling rosé, napa valley, california 16	PAIRED WITH château pilet bordeaux rouge, bordeaux, france 15	PAIRED WITH château du levant sauternes, bordeaux, france 14

VEGETARIAN SELECTION

Fresh, flavorful, and wholesome – our vegetarian menu features vibrant dishes made with nutrient-rich vegetables, hearty grains, and healthy proteins, thoughtfully crafted to nourish both body and soul.

FIRST COURSE
gochujang cauliflower fritters
toasted sesame seed

SECOND COURSE
waldorf salad
mixed greens, apple, grapes, walnut

ENTRÉE
potato waffle
white asparagus, black truffle cream,
wilted spinach

DESSERT
mango sticky rice 🌱 🥥

AQUAMAR VITALITY CUISINE

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.

[calories / fat grams / fiber grams]

FIRST COURSE
***salmon rillette**
rye bread, pickles, sour cream
[460 / 29 / 2]

SECOND COURSE
tomato, cucumber, onion salad 🌱
black mustard seed vinaigrette
[129 / 11 / 1]

ENTRÉE
indian lamb curry
naan, onion salad,
mango chutney, basmati rice
[470 / 18 / 6]

DESSERT
mango sticky rice 🌱 🥥
[170 / 11 / 1]

RECOMMENDED RESERVES

WINE

APPETIZER

terrine de campagne
pork pâté, vegetable pickle, onion compote

***salmon rillette**
potato blinis, fresh herbs

gochujang cauliflower fritters ✓
toasted sesame seeds

chilled shrimp
horseradish-spiked cocktail sauce

serrano cured ham
marinated artichokes, pecorino romano

ENTRÉE

***palermo-style grilled swordfish**
crushed red bliss potato,
olive-tomato vinaigrette

***roasted strip loin**
bearnaise sauce, skinny fries, provençal tomato

indian lamb curry
naan, onion salad, mango chutney, basmati rice

parmesan-cruste chicken ballotine
marsala sauce, creamy polenta, sautéed spinach

potato waffle ✓
white asparagus, black truffle cream,
wilted spinach

rigatoni alla norma ✓
eggplant-tomato sauce, ricotta, basil

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

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

herb-cruste rotisserie chicken
mashed potatoes, jus de roti

SOUP

clam chowder

beef or chicken consommé
vegetable julienne

lobster bisque
armagnac cream

SALAD

waldorf salad ✓
mixed greens, apple,
grapes, walnut

tomato, cucumber, onion salad 🌱
black mustard seed vinaigrette

caesar salad
traditional garnish

mixed greens salad 🌱
choice of dressing

SIDE DISHES

always available

assorted vegetables

mashed potatoes

baked potato

creamy polenta

sautéed spinach

pasta
choice of sauce:
bolognese
tomato ✓
pesto ✓

PUT YOURSELF IN OUR HANDS

Tell us about your likes, aversions & allergies

**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.*

- ✓ lacto-ovo vegetarian
- 🌱 plant-based
- 🥥 no-sugar-added