

# Private Dining

## 11A CHICKEN BONNE FEMME

### Consommé Julienne

*Clear chicken broth garnished with julienne vegetables*

### Garden Greens

*a melange of fresh lettuce tossed in a creamy herb dressing*

### Poulet a la Bonne Femme

*sautéed breast of chicken  
chardonnay mushroom sauce*

### Vegetable Bouquet

*mixed seasonal vegetables*

### Saffron Rice

*simmered in chicken stock with  
Spanish saffron*

### Dessert

*please select from the  
Favorite Desserts list*

## 11B CHICKEN OSCAR

### Vegetable Soup Italienne

*prepared with roasted chicken stock  
and small shell pasta*

### Hearts of Romaine

*tender leaves dressed with a tangy  
honey mustard vinaigrette*

### Chicken Oscar

*sautéed breast of chicken crowned with  
Alaskan crabmeat and sauce bearnaise*

### Asparagus Spears

*lightly seasoned*

### Rice Pilaf

*long grain rice with sautéed onions and celery*

### Dessert

*please select from the  
Favorite Desserts list*

## 11C TASTE OF ITALY

### Minestrone

*fresh vegetables and pasta simmered in  
roasted chicken stock*

### Caesar Salad

*romaine hearts and seasoned croutons in a  
parmesan herb dressing*

### Italian Combination

#### Manicotti

*fresh ricotta cheese and veal rolled in a savory crepe then baked  
with melted mozzarella and marinara sauce*

#### Chicken Picatta

*fresh chicken breast sautéed golden brown.  
lemon caper beurre blanc*

### Sautéed Leaf Spinach

### Glazed Carrots

### Saffron Risotto

### Dessert

*please select from the  
Favorite Desserts list*

## 11D NEW YORK SIRLOIN FORESTIERE

### Consommé Monte Carlo

*clarified broth with chicken quenelles,  
tomatoes and chives*

### Danish Cucumber Salad

*marinated with fresh dill, julienne  
pepper garnish*

### Broiled New York Forestiere

*aged New York sirloin crowned with  
wild mushroom bordelaise*

### Fresh Vegetable In Season

### Twice Baked Potato

*filled with crisp bacon, sharp cheddar  
cheese and chives*

### Dessert

*please select from the  
Favorite Desserts list*



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## 12A PRIME RIB AU JUS

### French Onion Soup

*baked with provolone cheese in a  
caramelized onion broth*

### Garden Greens

*a melange of fresh lettuce tossed in a  
creamy herb dressing, tomato garnish*

### Prime Rib Au Jus

*with zesty horseradish*

### Green Bean Amandine

*tender beans with toasted almonds*

### Baked Potato

*with sour cream and chives*

### Dessert

*please select from the  
Favorite Desserts list*

## 12B KING'S CATCH

### Corn and Crab Chowder

*classic corn chowder with Maryland blue crab*

### Harvest Salad

*gathered field greens, gently tossed  
light balsamic vinaigrette*

### Copper River Salmon

*seared maple cured fillet  
bourbon peppercorn glaze*

### Roasted Seasonal Vegetables

### Parslied New Potatoes

### Dessert

*please select from the  
Favorite Desserts list*

## 12C SOUTHWESTERN COMBO

### Broccoli Soup

*puree of broccoli with applewood smoked  
gouda cheese*

### Tomato Vinaigrette

*sliced vine ripened tomatoes  
with assorted field greens  
jalapeño vinaigrette*

### Southwestern Combo

*marinated beef tenderloin and  
herb crusted black seabass  
chipotle española*

### Julienne Vegetables

### Cilantro Mashed Potato

### Dessert

*please select from the  
Favorite Desserts list*

## 12D BROILED FILET MIGNON

### Mushroom Bisque

*a smooth puree with a hint of thyme  
and cream sherry*

### Four Season Salad

*vine ripened tomatoes and  
cucumbers with avocados  
classic basil dressing*

### Broiled Filet Mignon

*aged black angus tenderloin  
bearnaise sauce*

### Carrots and Peapods

*honey glazed*

### Dauphinoise Potatoes

*layered slices baked with  
swiss cheese and cream*

### Dessert

*please select from the  
Favorite Desserts list*



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## 13A MESQUITE GRILL

### Smoked Duck

*flaky pastry filled with duck  
confit and monterey jack cheese  
piquant chipotle sauce*

### Valley Field Salad

*tender young greens in a sundried  
tomato vinaigrette, garnished with  
toasted pine nuts*

### Mesquite Grill

*pan seared salmon  
and breast of chicken  
chili lime sauce*

### Julienne Vegetables

*sautéed with garlic and shallots*

### Black Bean Compote

*prepared with local seasonings*

### Dessert

*please select from the  
Favorite Desserts list*

## 13B THE OUTRIGGER

### Wonton Soup

*Chinese vegetables with toasted wontons*

### Spinach Salad Oriental

*tender young leaves with shiitake mushrooms  
tangy soy vinaigrette*

### Island Medley

*charred beef tenderloin and Hawaiian ono  
accented with roasted garlic  
ginger beurre blanc*

### Sugar Snap Peas and Carrots

*sesame stir fry*

### Scallion Almond Rice

### Dessert

*please select from the  
Favorite Desserts list*

## 13C GRILLED SWORDFISH

### Tomato Bisque

*fresh plum tomatoes and basil laced with  
dry sack sherry*

### Garden Salad

*a mixture of delicate greens  
creamy herb dressing*

### Grilled Swordfish

*charbroiled Hawaiian fillet  
roasted garlic fumet*

### Ratatouille

*sautéed small diced squash and eggplant with  
tomatoes, basil and oregano*

### Parslied Potatoes

### Dessert

*please select from the  
Favorite Desserts list*

## 13D MIXED GRILL

### Grilled Chicken Bouillon

*chicken and leek garni*

### Three Pepper Salad

*a blend of colored peppers with tender field greens tangy herb  
vinaigrette*

### Mixed Grill

*broiled Hawaiian swordfish, beef  
tenderloin medallion and chicken breast  
bordeaux demi glace*

### Vegetable Medley

*fresh seasonal vegetables*

### Scalloped Potatoes

*thin slices baked with a touch of garlic*

### Dessert

*please select from the  
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## 14A SANTE FE

### Tallarín Chile Verde

*green chili pasta drizzled chipotle cream  
garnished with julienne wild duck  
and sundried tomatoes*

### Ensalada

*Gathered field greens gently tossed  
with toasted red and yellow corn chips  
in a jalapeño pepper vinaigrette*

### Tejas Combination

*anchiote marinated chicken breast  
grilled beef tenderloin medallion  
chili bordelaise*

### Asparagus Spears

*with caramelized red chili onions*

### Whipped Sweet Potatoes

#### Dessert

*please select from the  
Favorite Desserts list*

## 14B STEAK & LOBSTER

### Asparagus Soup

*a flavorful purée with a touch of cream*

### Garden Salad

*a mixture of delicate greens  
garlic herb dressing*

### Steak and Lobster

*broiled filet of beef and Australian lobster tail  
drawn butter*

### Tomato Florentine

*plum tomato baked with baby leaf spinach  
mornay sauce*

### Baked Potato

*sour cream and chives*

#### Dessert

*please select from the  
Favorite Desserts list*

## 14C LOBSTER TAILS

### Consommé Celestine

*clear chicken broth with julienne  
crepes and fresh chives*

### Tomato Mozzarella Salad

*sliced plum tomatoes and mozzarella cheese  
with sweet basil vinaigrette*

### Broiled Lobster Tails

*from the cold water of Australia  
drawn butter*

### Asparagus and Carrots

*fresh asparagus, honey glazed carrots*

### Parslied Potatoes

#### Dessert

*please select from the  
Favorite Desserts list*

## 14D TRADITIONALLY IRISH

### Potato Leek Soup

*garnished with fresh chervil*

### Garden Greens

*a melange of young leaves  
whiskey shallot vinaigrette*

### Rack of Lamb, Diable

*roasted with whole grain mustard and spices  
savory rosemary jus lié*

### Leaf Spinach Provencale

*tender leaves sautéed with diced  
tomatoes and garlic*

### Lyonnais Potato

*roasted with caramelized onions*

#### Dessert

*please select from the  
Favorite Desserts list*



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# Gourmet Dining

## 15A GOLD COAST

### Scallops Saltimbocca

*Nova Scotia selects grilled with imported prosciutto enhanced with fresh basil aioli*

### Consommé Sauvage

*double clarified broth finished with a julienne of wild duck*

### Hearts of Palm Francaise

*marinated Egyptian hearts of palm on a bed of crisp baby romaine parisienne dressing*

### Sorbet

### Gold Coast Combo

*hickory seared angus tenderloin and Australian lobster provencale*

### Grilled Vegetables

### Potato Gratinée

### Dessert

*please select from the Gourmet Desserts list*

## 15B VEAL FRANCAISE

### Coquilles Saint Jacques

*tender bay scallops and button mushrooms with sauce gratin*

### Consommé Diablotins

*golden chicken broth garnished with toasted brioche diamonds and fresh chives*

### Caesar Salad

*crisp romaine and seasoned croutons classic dressing*

### Sorbet

### Veal Francaise

*tender scallopini sautéed in lemon parsley beurre blanc*

### Haricots Verts

*baby beans with sweet vidalia onions and bacon*

### Potato Noisettes

*oven browned and lightly seasoned*

### Dessert

*please select from the Gourmet Desserts list*

# Private Dining

## 15C A NIGHT IN VENICE

### Clams Margherita

*baked with fresh tomato and melted mozzarella*

### Wild Mushroom Soup

*medley of woodland mushrooms with roasted garlic and herbs*

### Insalata Di Vinicia

*chiffonade of arugula, leaf spinach and radicchio in a first press olive oil white balsamic vinaigrette*

### Sorbet

### Veal and Prawns Aglio

*escalope of veal and gulf shrimp sautéed in creamy garlic sauce*

### Carrot Sauté

*rousseau carrots enhanced with shaved fennel*

### Risotto

*With shallot confit*

### Dessert

*please select from the Gourmet Desserts list*

## 15D LORD WELLINGTON

### Crab Cakes Louisienne

*grilled with a tomato caper coulis*

### Consommé Imperial

*gingered chicken broth with julienne of carrots and leeks*

### Belgian Salad

*hearts of endive, gently tossed mild Roquefort and walnut vinaigrette*

### Sorbet

### Filet of Beef en Croûte

*heart of tenderloin with mushroom duxelle wrapped in delicate pastry perigourdine sauce*

### Vegetable Medley

### Potato Purée

*Enhanced with roasted garlic*

### Dessert

*please select from the Gourmet Desserts list*



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Additional charges apply for Private Dining.  
Contact your Conference Planning Manager for pricing information.

## Gourmet Dining

### 16A TENDERLOIN OF BEEF

#### Jumbo Shrimp Cocktail

*chilled gulf shrimp served with  
zesty cocktail sauce*

#### Grilled Duck Consommé

*clarified broth garnished with  
tri-colored orzo pasta*

#### Mediterranean Salad

*harvest greens on a bed of vine ripened tomatoes  
herbal feta vinaigrette*

#### Sorbet

#### Tenderloin of Beef

*mesquite grilled  
merlot peppercorn jus lié*

#### Asparagus Tips and

#### Batonnet Vegetables

#### Yukon Potato Purée

#### Dessert

*please select from the  
Gourmet Desserts list*

## Private Dining

### 16B CHAIRMAN'S DINNER

#### Panache

*maple leaf duckling breast, pâté de fois gras and  
Mediterranean prawn with toasted broché*

#### Rimini Pasta Terrine

*layers of delicate pasta and veal over  
golden tomato coulis, romano cheese wafer*

#### Boston Bibb Oriental

*topped with shiitake mushrooms  
tamari soy dressing*

#### Sorbet

#### Lobster Normandy

*poached cold water lobster medallions, crowned  
with a mushroom truffle ragout*

#### Swiss Chard

*Gently sautéed with caramelized onions*

#### Risotto

*prepared with Spanish saffron and parmesan*

#### Dessert

*please select from the  
Gourmet Desserts list*

### 16C VEAL CHOP MODERNE

#### Shrimp and Scallops Grillade

*capellini bird nest Smirnoff sauce*

#### Yellow Pepper Purée

*dill crème fraîche garni*

#### Heartland Greens

*delicate Kentucky limestone greens  
Jack Daniels shallot vinaigrette*

#### Sorbet

#### Veal Chop Marsala

*grilled free range veal  
golden chanterelle marsala glaze*

#### Petite Vegetables

#### Rissole Potato

#### Dessert

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