

Gold Gala

WINES

curated by James Suckling

VEUVE CLICQUOT YELLOW LABEL BRUT

Champagne, France
18 glass, 79 bottle

MIRAVAL ROSÉ

Cotes de Provence, France
14 glass, 55 bottle

CLOUDY BAY SAUVIGNON BLANC

Marlborough, New Zealand
17 glass, 69 bottle

SILVERADO VINEYARDS CABERNET SAUVIGNON ESTATE GROWN

Napa Valley, California
17 glass, 69 bottle

Starters

ROASTED BEETS AND ORANGE SEGMENTS  
pistachio, feta cheese

HAZELNUT CRUSTED BRIE 
huckleberry compote, frizzled onions

CRAB LOUIE COCKTAIL
romaine, brandy-cocktail dressing

SUNCHOKE SOUP 
chipotle powder, toasted pumpkin seeds, chive oil


APPLE, PEAR AND CUCUMBER SALAD 
frisée, dried cherries, bleu cheese crouton

Mains

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP * 
sautéed spinach, green beans, caramelized pineapple, balsamic reduction

TANGERINE GLAZED DUCK BREAST*
wild rice, potato pancake, red cabbage, snow peas

RICOTTA AND SPINACH TORTELLONI
arrabbiata sauce, grilled vegetables

PAN-SEARED MARKET-FRESH FISH * 
parsnip purée, arugula oil, roasted Italian vegetables

TOMATO BAKED SEMOLINA 
double-baked, fresh mozzarella, ratatouille, basil, truffles

Desserts

WARM FLOURLESS CHOCOLATE CAKE
molten chocolate center, whipped cream, assortment of berries

ALMOND AND ORANGE CAKE 
poppy seeds, cream cheese frosting

TIRAMISÙ NO SUGAR ADDED
mascarpone cream, coffee and Kahlúa-soaked sponge cake

 gluten-free

 non-dairy

 vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
*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.
Cheese may be non-vegetarian.