

SPECIAL DIET INFORMATION



7-Course Signature Dinner Spring menu (April 1 – June 30, 2019)

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SHOYU, SOY LECITHIN)	VEGAN	GLUTEN FREE
	Vegetable Purse			✓	✓				✓	
Canapés	Shrimp Cocktail Skewers			✓	✓		✓			✓
	Duck Confit Tartlet with Sour Cherry Gastrique	✓		✓	✓					
Soup	English Pea Soup with Sweet Bread Crouton and Crème Fraîche	✓	✓	✓	✓					
Salad	Cucumber Couscous Salad with Feta and Strawberry Vinaigrette	✓	✓	✓	✓					
Lobster	Air-Flown Live Maine Lobster Butter Poached Roasted Golden Beet and Pickled Shallots with Beurre Blanc	✓		✓	✓		✓			✓
Intermezzo	Honeydew Lime Sorbetto								✓	✓
Beef	Roasted Garlic USDA Prime Tenderloin of Beef Cipollini Onions, Baby Carrots, Asparagus and Mashed Potato with Peppercorn Robert Sauce	✓		✓	✓					✓
Dessert	Strawberry Napoleon with Strawberry Gelato, Berries and Mascarpone Cream	✓								
Fish (Alternative Entrée)	Baked Salmon with Lemon Dill Butter Sauce	✓		✓	✓					✓
Chicken (Alternative Entrée)	Roasted Chicken Breast Stuffed with Mushrooms, Spinach and Swiss Cheese	✓		✓	✓					✓
Vegan/ Gluten-Free (Alternative Entrée)	Concasse Kamuela Tomato Confit & Golden Beets with Balsamic Reduction			✓	✓				✓	✓
	Black Truffle Tofu & Carrot "Osso Buco" Mashed Sweet Potato			✓	✓			✓	✓	✓
	Medley of Fresh Fruit								✓	✓

We do not use MSG. Menus are subject to change. We are unable to provide 100% list of ingredients but this table serves as a guideline.