

# Silver Gala

## WINES

*curate by James Suckling*

### VEUVE CLICQUOT YELLOW LABEL BRUT

Champagne, France  
18 glass, 79 bottle

### MIRAVAL ROSÉ

Cotes de Provence, France  
14 glass, 55 bottle

### GRGICH HILLS CHARDONNAY

Napa Valley, California  
19 glass, 83 bottle

### BERINGER CABERNET SAUVIGNON KNIGHTS VALLEY

Sonoma County, California  
15 glass, 59 bottle

## Starters

### PROSCIUTTO HAM \*

manchego cheese, port cherries

### KING CRAB DEVILED EGG

tarragon, avocado, mandarin orange segments

### ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

### CREAMED ARTICHOKE AND HERITAGE CARROT SOUP

arugula pesto oil, crème fraiche

### SALAD OF ARUGULA AND FRISÉE

Williams pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

## Mains

### FILLET MIGNON OSCAR \*

crab meat, asparagus, yukon potatoes, béarnaise

### RACK OF LAMB WITH CANNELLINI BEANS AND GARLIC PEARLS \*

roasted red bell pepper, sautéed artichoke

### MARKET-FRESH SEAFOOD \*

smashed potato crab galette, sauce vierge, haricots verts

### BAKED RICOTTA STUFFED SHELLS

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

### TRUFFLED MUSHROOM RISOTTO

Parmesan and mascarpone cheeses

## Desserts

### CHOCOLATE SOUFFLÉ

dark chocolate sauce

### STRAWBERRY ROMANOFF

Grand Marnier, vanilla ice cream

### BLACK FOREST CAKE NO SUGAR ADDED

chocolate cake, Kirschwasser-flavored cream,  
Bing cherries, chocolate shavings

 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.