

THE
GRAND DINING
ROOM

Our executive chef
and head sommelier
invite you to savor
tonight's perfectly paired
gourmet tasting menu.

Four courses + all suggested
wine by the glass
20% discount

FOOD & WINE PAIRING

APPETIZER

foie gras mi-cuit terrine

apricot-mango chutney

leon beyer pinot blanc, alsace, france 11

SECOND COURSE

molten cheese soufflé

chive velouté V

pedroncelli east side vineyard sauvignon blanc, dry creek valley,
sonoma, california 10.5

ENTRÉE

prime rib roast

bordelaise sauce, fondant potatoes, vegetable bouquetière

wente vineyards southern hills cabernet sauvignon,
livermore valley, california 11.5

DESSERT

papuan chocolate volcano

passion fruit heart, caramel lava

cantina di soave le poesie recioto di soave classico docg,
veneto, italy 10.5

Our executive chef invites
you to discover dishes
from around the world.

Taste of France

Global cuisine is a
distinctive style of
cooking practices and
traditions associated
with a specific region,
country or culture.

GLOBAL CUISINE

APPETIZER

foie gras mi-cuit terrine

apricot-mango chutney

SECOND COURSE

marseillaise fish soup

emmental cheese, rouille sauce, garlic croutons

ENTRÉE

duck à l'orange

marinated red cabbage, potato croquettes

DESSERT

papuan chocolate volcano

passion fruit heart, caramel lava

[calories / fat grams / fiber grams]

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.

AQUAMAR VITALITY CUISINE

APPETIZER

cornelia salad 🌱

romaine lettuce, plant-based orange mayo,
coconut-curry croutons, glazed shiitake mushrooms

[220 / 14 / 5]

SECOND COURSE

clear chicken broth

vegetable brunoise, chervil

[55 / 0 / 1]

ENTRÉE

chermoula butter-roasted maine lobster

risotto primavera, bisque jus

[330 / 15 / 2]

DESSERT

summer bread pudding 🌱 🥥

berries, vanilla sauce

[330 / 11 / 2]

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APPETIZER

***potato fritter, caviar**
vodka chantilly

foie gras mi-cuit terrine
apricot-mango chutney

chilled shrimp
horseradish-spiked
cocktail sauce

grapefruit, orange segments 🌿
cointreau

molten cheese soufflé ✓
chive velouté

serrano cured ham
marinated artichokes,
pecorino romano

SOUP & SALAD

marseillaise fish soup
emmental cheese,
rouille sauce, garlic croutons

clear chicken broth
vegetable brunoise, chervil

lobster bisque
armagnac cream

cornelia salad 🌿
romaine lettuce, plant-based
orange mayo, coconut-curry
croutons, glazed shiitake
mushrooms

baby spinach salad
pine nuts, creamy bacon dressing

caesar salad
traditional garnish

mixed greens salad 🌿
choice of dressing

ENTRÉE

lotte à l'américaine
french monkfish, tomato-cognac cream sauce, wild rice

***prime rib roast**
bordelaise sauce, fondant potatoes, vegetable bouquetière

chermoula butter-roasted maine lobster
risotto primavera, bisque jus

duck à l'orange
marinated red cabbage, potato croquettes

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

truffle mac & cheese 🌿
portobello, green peas, panko

🌿 JACQUES PÉPIN SIGNATURE DISHES

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

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

herb-crusted rotisserie chicken
mashed potatoes, jus de roti

MARINA
AUGUST 8, 2022



WINE

RECOMMENDED RESERVES

2016 | rombauer vineyards
chardonnay, carneros,
california 86

2011/2009 | craggy range te
muna road vineyard pinot
noir, martinborough, new
zealand 92



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

braised red cabbage

mashed potatoes

baked idaho potato

risotto primavera

pasta, choice of sauce

tomato ✓ | pesto ✓ | bolognese

Put yourself in our hands
Tell us about your
likes, aversions & allergies

✓ lacto-ovo vegetarian

🌿 plant-based

🍯 no-sugar-added

*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.

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DESSERT

papuan chocolate volcano
passion fruit heart, caramel lava

ice cappuccino parfait

apple crumble pie

seasonal fresh fruit plate

soufflé of the day
ask your waiter

homemade cookies & petits fours
available upon request

AQUAMAR VITALITY CUISINE
[calories / fat grams / fiber grams]

summer bread pudding 🌿 🍷
berries, vanilla sauce
[330 / 11 / 2]

OCEANIA CHEESE PLATE

cheddar | livarot | pont l'evêque

apple & mango chutney, walnut & dates cake, leeks & prune cake,
pressed dry dates, grapes, celery

🌿 plant-based | 🍷 no-sugar-added

ICE CREAM

vanilla

chocolate 🍷

grand marnier

vanilla 🌿

HUMPHRY
SLOCOMBE

elvis the fat years

SORBET

pink grapefruit
campari