

THE
GRAND DINING
ROOM

FOOD & WINE PAIRING

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

APPETIZER

***traditional beef tartare**

toasted baguette

germaine reserve brut, reims, france 16.5

SECOND COURSE

***fresh local mussels**

coconut, lemongrass

swartland winery winemaker's collection chenin blanc,
south africa 10.25

ENTRÉE

veal oscar medallions

asparagus, crabmeat, hollandaise sauce, gratinated polenta

parducci small lot blend merlot, mendocino, california 10.5

DESSERT

almond croquant, pistachio mousse

château des ormes, sauternes, france 10

GLOBAL CUISINE

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

Taste of Asia

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

APPETIZER

***fresh local mussels**

coconut, lemongrass

SECOND COURSE

hoisin duck salad

assorted vegetables, thai sweet chili sauce

ENTRÉE

tamarind-braised grouper fillet

sweet ginger sauce, steamed rice, stir-fried vegetables

DESSERT

mango sticky rice 🍌

AQUAMAR VITALITY CUISINE

[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.

APPETIZER

roasted butternut squash 🍌

arugula, black radish, mango, hearts of palm

[170 / 10 / 5]

SECOND COURSE

***fresh local mussels**

coconut lemongrass

[202 / 9 / 2]

ENTRÉE

tamarind-braised grouper fillet

sweet ginger sauce, steamed rice, stir-fried vegetables

[320 / 21 / 1]

DESSERT


mango sticky rice 🍌 🌿


[170 / 11 / 1]

THE
GRAND DINING
ROOM

APPETIZER

***traditional beef tartare**
toasted baguette

roasted butternut squash 
arugula, black radish,
mango, hearts of palm

fresh strawberries 
cherry syrup,
maraschino liqueur

chilled shrimp
horseradish-spiked
cocktail sauce

serrano cured ham
marinated artichokes,
pecorino romano

***fresh local mussels**
coconut, lemongrass

SOUP & SALAD

cream of cauliflower
chicken quenelles


beef consommé
diablotins

lobster bisque
armagnac cream

hoisin duck salad
assorted vegetables,
thai sweet chili sauce

sicilian salad 
baby greens, onions, tomatoes,
italian black olives, capers,
red wine vinaigrette

caesar salad
traditional garnish


mixed greens salad 
choice of dressing

ENTRÉE

tamarind-braised grouper fillet
sweet ginger sauce, steamed rice, stir-fried vegetables

veal oscar medallions
asparagus, crabmeat, hollandaise sauce, gratinated polenta

pancetta-wrapped turkey tournedos
truffle-balsamic jus, potato gnocchi, vegetables

stuffed roasted tomatoes 
orzo, mediterranean vegetables, mushrooms,
cashew pesto

cavatelli pasta
fresh littleneck clams, garlic-pinot grigio sauce

JACQUES PÉPIN SIGNATURE DISHES

traditional beef bourguignon
handmade tagliatelle

***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 7, 2022



WINE

RECOMMENDED
RESERVES

2011 | joseph drouhin chablis
1er cru, burgundy, france 73

2017 | honig vineyard &
winery cabernet sauvignon,
napa valley, california 89



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables



stir-fried vegetables

mashed potatoes


baked idaho potato


rosemary potatoes


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.