

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

***toasted buckwheat kasha tabouleh**
salmon gravlax, cream of goat cheese
leon beyer pinot blanc, alsace, france 11

SECOND COURSE

auguste escoffier's bouchée à la reine
chicken, truffle, mushrooms, suprême sauce
leonard kreusch plesporter michelsberg riesling, kabinet, mosel, germany 10

ENTRÉE

***roasted chateaubriand**
choron sauce, sautéed potatoes, artichokes, peas, bacon
wente vineyards southern hills cabernet sauvignon, livermore valley, california 11.5

DESSERT

warm chocolate-hazelnut pudding
fonseca late bottled vintage port, oporto, portugal 12

GLOBAL CUISINE

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

Taste of Italy

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

APPETIZER

vegetable caponata ✓
roasted red pepper dressing

SECOND COURSE

chicken consommé bellini
parmesan-semolina diamonds

ENTRÉE

veal piccata marsala
eggplant confit, fried artichokes

DESSERT

panna cotta
caramel sauce

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

***toasted buckwheat kasha tabouleh**
salmon gravlax, cream of goat cheese
[290 / 46 / 3]

SECOND COURSE

vegetable caponata ✓
roasted red pepper dressing
[195 / 11 / 4]

ENTRÉE

seaweed-flaked atlantic cod fillet
white sturgeon caviar, zucchini, stuffed clams, white wine sauce
[310 / 16 / 4]

DESSERT

cabernet & port wine poached pear 🍷 🍷
[310 / 10 / 6]

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APPETIZER

***toasted buckwheat
kasha tabouleh**
salmon gravlax,
cream of goat cheese

vegetable caponata ✓
roasted red pepper dressing

mimosa fruit cup 🌿
maple syrup, orange juice

**auguste escoffier's bouchée à
la reine**
chicken, truffle, mushrooms,
suprême sauce

chilled shrimp
horseradish-spiked cocktail sauce

serrano cured ham
marinated artichokes,
pecorino romano

SOUP & SALAD

**green thai vegetable
coconut curry soup** 🌿
silk tofu

chicken consommé bellini
parmesan-semolina diamonds

lobster bisque
armagnac cream

barley salad 🌿
kernel corn, belgian endive

iceberg lettuce salad
creamy goat cheese,
miso-anchovy dressing

caesar salad
traditional garnish

mixed greens salad 🌿
choice of dressing

ENTRÉE

seaweed-flaked atlantic cod fillet
white sturgeon caviar, zucchini, stuffed clams, white wine sauce

***roasted chateaubriand**
choron sauce, sautéed potatoes, artichokes, peas, bacon

veal piccata marsala
eggplant confit, fried artichokes

golden-crust chicken breast
fontina cheese stuffing, spinach, morel mushrooms

vegetable lasagna ✓
tomato sauce, fresh genovese pesto

spaghetti 🌿
tomato sauce, black bean balls, just like mozzarella

🌿 JACQUES PÉPIN SIGNATURE DISHES

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

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

herb-crust rotisserie chicken
mashed potatoes, jus de roti

MARINA
AUGUST 16, 2022



WINE

RECOMMENDED RESERVES

2010 | leith grüner veltliner
steinagrund, donauland,
austria 62

2008 | château lynch-
moussas 5ème cru classé
pauillac, bordeaux, france 119



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

green peas

mashed potatoes

baked idaho potato

sautéed 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.