

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 pâté en croute

château d'esclans angel rosé, côtes de provence, france 10.5

SECOND COURSE

frituras de bacalao

salted codfish fritters, salsa criolla
backhouse pinot noir, california 10

ENTRÉE

osso buco gremolata

creamy polenta, assorted vegetables
deakin estate shiraz, victoria, australia 11.75

DESSERT

white chocolate mousse cake

berry compote filling
fonseca late bottled vintage port, oporto, portugal 12

GLOBAL CUISINE

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

Taste of Cuba

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

APPETIZER

frituras de bacalao

salted codfish fritters, salsa criolla

SECOND COURSE

creamy truffle-flavored parsnip soup ✓

ENTRÉE

cuban-style chicken casserole

tomato sauce, black beans, rice

DESSERT

white chocolate mousse cake

berry compote filling

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

white bean-cauliflower salad ✓ ✓

just like feta, mango-ginger dressing
[320 / 16 / 9]

SECOND COURSE

chicken consommé flavigny

rice, mushroom julienne
[140 / 6 / 0]

ENTRÉE

osso buco gremolata

creamy polenta, assorted vegetables
[490 / 14 / 5]

DESSERT

coco-vanilla cashew crème brûlée ✓ ✓

[210 / 15 / 2]

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APPETIZER

traditional pâté en croute

thai watermelon-cucumber salad

shiitake mushrooms, cashews, sweet chili sauce

chilled shrimp

horseradish-spiked cocktail sauce

tropical fruit medley

mojito syrup

frituras de bacalao

salted codfish fritters, salsa criolla

serrano cured ham

marinated artichokes, pecorino romano

SOUP & SALAD

creamy truffle-flavored parsnip soup

chicken consommé flavigny

rice, mushroom julienne

lobster bisque

armagnac cream

boston lettuce salad

sweet spiced walnuts, stilton cheese, grenadine vinaigrette

white bean & cauliflower salad

just like feta, mango-ginger dressing

caesar salad

traditional garnish

mixed greens salad

choice of dressing

ENTRÉE

fresh sea bass

ratatouille sauce, chickpea croutons, tomato petals

*steak au poivre

pepper-crusting beef strip steak, cognac sauce, anna potatoes

osso buco gremolata

creamy polenta, assorted vegetables

cuban-style chicken casserole

tomato sauce, black beans, rice

mushroom burger

charcoal bun, fresh truffle-cheddar cheese, tobacco onions, barbecue sauce, fried sweet potatoes with tajin spices

creamy fregola sarda

sardinian seafood pasta, roasted cherry tomatoes

JACQUES PÉPIN SIGNATURE DISHES

*salmon supreme

rice pilaf, choron sauce

*sirloin steak

certified black angus beef, french fries, garlic butter rosette

herb-crusting rotisserie chicken

mashed potatoes, jus de roti

MARINA

AUGUST 10, 2022



WINE

RECOMMENDED RESERVES

2017 | le domaine saget
pouilly-fumé, loire valley,
france 62

2017 | penfolds bin 28
kalimna shiraz, south
australia 74



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

ratatouille

mashed potatoes

baked idaho potato

creamy polenta

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.