

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

serrano cured ham
marinated artichokes, pecorino romano
pazo de villarei abadia do seixo albariño, rias baixas, spain 10.5

SECOND COURSE

chesapeake bay-style crab cake
roasted tomato cream sauce
raymond vineyard & cellar r collection chardonnay, monterey, california 11

ENTRÉE

***spiced-rubbed beef tenderloin roast**
vegetable timbale, château potato
raymond vineyard & cellar r collection field blend, napa valley, california 11

DESSERT

venezuelan chocolate soufflé
cocoa nibs, vanilla sauce
fonseca late bottled vintage port, oporto, portugal 12

GLOBAL CUISINE

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

Taste of India

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

APPETIZER

mulligatawny soup 🌿
red lentils, coconut

SECOND COURSE

chicken tikka salad
tomatoes, cucumbers, mint, lime dressing

ENTRÉE

traditional indian lamb curry
naan bread, onion salad, mango chutney, basmati rice

DESSERT

spiced baba au rhum
tahitian vanilla cream

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 yellow & red pepper terrine
chantilly of artichokes
[170 / 9 / 2]

SECOND COURSE

kelp noodle salad 🌿
cashew-miso cream, tamari mushrooms
[170 / 3 / 5]

ENTRÉE

traditional indian lamb curry
naan bread, onion salad, mango chutney, basmati rice
[504 / 28 / 1]

DESSERT

bananas foster 🌿 🍌
[155 / 4 / 2]

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APPETIZER

*cured beef

olive oil, lemon, arugula,
parmesan cheese

roasted yellow & red pepper terrine

chantilly of artichokes

ambrosia fruit cup

coconut, greek yogurt quenelle

chesapeake bay-style crab cake

roasted tomato cream sauce

chilled shrimp

horseradish-spiked cocktail sauce

serrano cured ham

marinated artichokes,
pecorino romano

SOUP & SALAD

mulligatawny soup

red lentils, coconut

beef consommé napolitaine

tomato concassé

lobster bisque

armagnac cream

chicken tikka salad

tomatoes, cucumbers, mint,
lime dressing

kelp noodle salad

cashew-miso cream, tamari,
mushrooms, cherry tomatoes,
black olive caviar

caesar salad

traditional garnish

mixed greens salad

choice of dressing

ENTRÉE

zucchini-wrapped jumbo shrimp

parmesan cheese, creamy capellini pasta

*spiced-rubbed beef tenderloin roast

vegetable timbale, château potato

traditional indian lamb curry

naan bread, onion salad, mango chutney, basmati rice

parmesan-crust chicken breast

gorgonzola-pear sauce, creamy polenta, sautéed radicchio

sweet potato & oat tarte fine

fresh cashew cheese, roasted cauliflower,
broccoli, cashew pesto, capers

carnaroli risotto

smoked ricotta

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 13, 2022



WINE

RECOMMENDED RESERVES

2013 | la scolca 'etichetta
nera' gavi dei gavi docg,
piedmont, italy 74

2011 | château bouscalt grand
cru classé de graves, pessac
léognan, bordeaux, france 105



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables



sautéed green beans

mashed potatoes

baked idaho potato

basmati rice

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

spiced baba au rhum

tahitian vanilla cream

milda's coconut cheese flan

key lime 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]

bananas foster

[155 / 4 / 2]

OCEANIA CHEESE PLATE

swiss | camembert | roquefort

apple & mango chutney, walnut & dates cake, hazelnut & raisin cake,
pressed dry dates, grapes, celery

 plant-based |  no-sugar-added

ICE CREAM

vanilla

chocolate

mango

coffee

HUMPHRY

SLOCOMBE

secret breakfast

SORBET

strawberry