

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

**salt-roasted beetroot carpaccio** 🌿

truffle vinaigrette

uggiano roccialta chianti classico docg, tuscan, italy 10.5

#### SECOND COURSE

**porcini purée**

polenta-crusted duck foie gras, croutons, soft cream

château mont-redon côtes du rhône, rhône valley, france 10.5

#### ENTRÉE

**\*beef wellington**

shiraz wine sauce, truffle potatoes, vegetable bouquetière

deakin estate shiraz, victoria, australia 11.75

#### DESSERT

**molten tanzanian chocolate cake**

caramel filling

germain reserve brut, reims, france 16.5

### GLOBAL CUISINE

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

#### Taste of Russia

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

#### APPETIZER

**\*caviar**

crushed fingerling potatoes, lemon sour cream

#### SECOND COURSE

**traditional russian borscht soup**

#### ENTRÉE

**chicken à la kiev**

green pea puree, glazed pearl onions

#### DESSERT

**strawberry romanoff**

tuile basket

### 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

**salt-roasted beetroot carpaccio** 🌿

truffle vinaigrette

[135 / 7 / 5]

#### SECOND COURSE

**roma tomato bialis** 🌿

cherry tomato confit

[100 / 7 / 2]

#### ENTRÉE

**florida lobster tail**

rémy martin cognac sauce, saffron pilaf rice

[390 / 19 / 2]

#### DESSERT

**blueberry trifle** 🌿 🌿

coconut whip, shortbread crumble

[460 / 16 / 1]



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## APPETIZER

### \*caviar

crushed fingerling potatoes,  
lemon sour cream

### salt-roasted beetroot carpaccio

truffle vinaigrette

### melon balls

stolichnaya vodka syrup

### porcini purée

polenta-cruste duck foie gras,  
croutons, soft cream

### chilled shrimp

horseradish-spiked  
cocktail sauce

### serrano cured ham

marinated artichokes,  
pecorino romano

## SOUP & SALAD

### traditional russian borscht soup

### chicken-tomato consommé madrilène

crispy shoestring cheese sticks

### lobster bisque

armagnac cream

### assorted greens salad

crumbled danish blue cheese

### roma tomato biais

cherry tomato confit

### caesar salad

traditional garnish

### mixed greens salad

choice of dressing

## ENTRÉE

### sweet potato-oat tart fine

forest mushroom, truffle-cheddar sauce

### \*beef wellington

shiraz wine sauce, truffle potatoes, vegetable bouquetière

### florida lobster tail

rémy martin cognac sauce, saffron rice pilaf

### chicken à la kiev

green pea puree, glazed pearl onions

### ricotta & spinach cannelloni

mozzarella, fresh tomato sauce

### creamy arborio risotto

prawns, zucchini

## JACQUES PÉPIN SIGNATURE DISHES

### \*salmon supreme

rice pilaf, choron sauce

### \*sirloin steak

certified black angus beef, french fries, garlic butter rosette

### herb-cruste rotisserie chicken

mashed potatoes, jus de roti

## MARINA

AUGUST 15, 2022



## WINE

### RECOMMENDED RESERVES

2013 | far niente chardonnay,  
oakville, napa valley,  
california 131

2016 | ken forrester the gypsy  
grenache-syrah, stellenbosch,  
south africa 88



## SIDE DISH

### ALWAYS AVAILABLE

assorted vegetables

green pea purée

mashed potatoes

baked idaho potato

pilaf rice

pasta, choice of sauce

tomato<sup>V</sup> | pesto<sup>V</sup> | bolognese

### Put yourself in our hands

Tell us about your  
likes, aversions & allergies

<sup>V</sup> 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

**molten tanzanian  
chocolate cake**  
caramel filling

**strawberry romanoff**  
tuile basket

**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]

**blueberry trifle** 🍓 🍓  
coconut whip, shortbread crumble  
[460 / 16 / 1]

ICE CREAM

**vanilla**

**chocolate**

**cappuccino  
caramel truffle**

**vanilla** 🍓

HUMPHRY  
SLOCOMBE

**harvey milk &  
honey graham**

SORBET

**mango-ginger** 🍓

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## OCEANIA CHEESE PLATE

**provolone | pont-l'évêque | danish blue**

apple & mango chutney, kalamata olives & sundried  
tomato cake, and pressed dry date & walnut cake

🍓 plant-based | 🍓 no-sugar-added