



# GALA

## Dinner

### APPETIZERS

FRUIT PALETTE GOURMET VEGETARIAN  
honeydew melon, pineapple, orange, strawberries, cottage cheese, cinnamon

ANTILLES SHRIMP COCKTAIL

Sweet Thai chili aioli

FOIE GRAS WITH APPLE TARTE TATIN \*

Cassis reduction

### SOUPS AND SALAD

FISHERMAN'S CHOWDER

Halibut, salmon, cod, shrimp, thyme, celery, red-skin potato and corn  
braised in a creamy clam soup, served in a sourdough bread bowl

OXTAIL CONSOMMÉ

This traditional soup is simmered slowly to develop the perfect flavor

SCOTTISH DELIGHT

oak leaf, Boston and frisée lettuce, salmon, orange segments, sweet-spiced mustard dressing

### ENTRÉES

FILLET MIGNON "OSCAR" \*

filet mignon, jumbo prawns, whipped potatoes, crab Hollandaise

GRILLED LAMB CHOPS WITH OREGANO AND APPLE CHUTNEY \*

mint oil, butternut squash, sautéed pesto-cherry tomatoes

SPAGHETTI FRUTTI DI MARE

scallops, shrimp, squid and mussels, whipped lobster brandy cream

\* PAN-FRIED BARRAMUNDI WITH CAPERS AND LEMON SEGMENTS

Sprinkled with chopped parsley and served with boiled potatoes and red Swiss chard

QUAIL WITH SPINACH AND GOAT CHEESE

Served with smoked corn risotto, oven-roasted

plum tomato and sesame-tossed snow peas

VEGETABLE POT PIE GOURMET VEGETARIAN

mixed vegetables, cheese sauce, flaky pastry crust

### DESSERTS

DOUBLE CHOCOLATE CHEESECAKE

white chocolate sauce

SOUFFLÉ AU GRAND MARNIER

vanilla sauce

POACHED PEAR

pomegranate-berry coulis

PASSION FRUIT MOUSSE TORTE NO SUGAR ADDED

vanilla sponge cake, sugar-free passion fruit mousse

\*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.