

Caviar

Caviar* and Accompaniments

Refer to our full caviar menu for selections and pricing

Starters

Olive Oil-Poached Veal Loin* with Crispy Veal Sweetbread

Caper dressing, mesclun salad, beetroot chips

Chilled Seafood Platter*

Ceviche, melon medley, Champagne-ginger vinaigrette, Midori gelée

Goat Cheese Soufflé (v)

Cream reduction, tomato coulis

Escargots à la Bourguignonne

Gratinated escargots, aubergine caviar, mushrooms

Gnocchetti allo Stretto*

Home-made gnocchetti, swordfish, fennel seeds, light tomato sauce

Grilled Artichoke and Potato Stack (v)

Roasted garlic aioli

Slow-Cooked Norwegian Salmon*

Tomato-avocado tartare, lemon dressing, sun-dried tomato pesto

Towers of Baked Brie in Crispy Phyllo Dough (v)

Candied pecans, cranberry compote

Soups & Salads

Lobster Bisque

Shrimp quenelle

Seafood Bouillabaisse

Saffron, garlic bread twist

Fennel-Scented Garden Sweet Pea Soup (v)

Fried shaved fennel

Traditional Caesar Salad

Also available with grilled shrimp or chicken

Cobb Salad

Arugula, bacon chips, boiled eggs, toasted pine nuts, blue cheese, caramelized red onions, Cabernet vinaigrette

Entrées

Pan-Seared Chilean Sea Bass*

Marinated fennel salad, steamed chive potatoes

Duo of Duck*

Roasted duck breast, duck confit, sautéed vegetables, Port wine glaze

Choice of Lobster

Steamed, broiled or thermidor

Steamed vegetables or home-made tagliolini pomodoro or saffron risotto

Filet Mignon*

Anna potatoes, sautéed spinach, shallot compote, truffle sauce

Aqualina Seafood Platter*

Grilled scallops, calamari, tiger shrimp, half lobster, garlic-chive oil

Grilled Mediterranean Vegetable Timbale (v)

Grilled Mediterranean vegetables, Provolone cheese, herb oil, fresh tomato concassé

Pan-Fried Whole Dover Sole

Rice pilaf, lemon-caper butter

Osso Bucco

Seasonal vegetables, fondant potatoes, veal jus

Chef's Featured Selection*

Please inquire with your server

Desserts

Soufflé

Chocolate or Grand Marnier

No Sugar Added Merlot-Poached Pear

Frozen yogurt

Chocolate Fondue

Fresh fruit, brownie

Marble Crème Brûlée

Pistachio cake, raspberry tuile

Berrymisu

Chef's tiramisu, berries & Bacardi

Daily Selection of Sorbet

Please inquire with your server

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions