COLD APPETIZERS

Truffled Patés and Terrines of the Day 4.75

Gulf Shrimp, Avocado, Citrus Cocktail with Ginger and Lime 6.50

Blue Point Oysters on the Half Shell, Shallots, Red Wine Vinegar 5.00

Westfalian Ham and Georgia Quail Galantine, Spicy Lingonberry Sauce 5.25

Beluga Malossol Caviar, Buckwheat Blinis, Classical Garnitures 32.00

Smoked Salmon, Sweet Mustard Dill Sauce 6.25

HOT APPETIZERS

Escargots, Fine Herbs and Garlic 5.00

Fresh Foie Gras of Duck Sautéed in Walnut Oil 8.75

Louisiana Frog Leg Fricassée in a Hot Puff Pastry 5.25

Lobster Casserole, Artichokes, Vanilla Sauce 7.25

▫ *Scallops Braised with Leeks and Chardonnay 6.25*

Fettuccine Oregon Caviar with Chanterelles 5.25

SOUP

Carrot Walnut Soup, Devonshire Cream 2.50

Chilled Minted Cream of Avocado 2.75

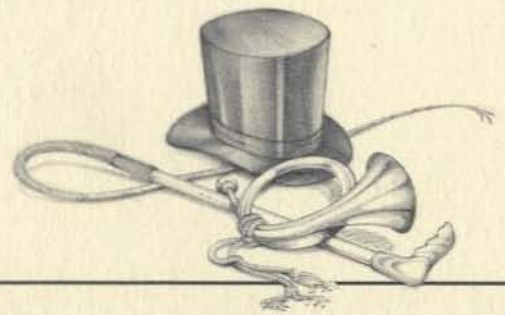
Mussel Bisque, Watercress, Thyme and Saffron 3.00

SALADS

▫ *Kentucky Limestone, Radicchio, Vegetable Mélange 2.75*

▫ *Three Lettuces, Raw Mushrooms, Tiny Beans Flavored with Chives 2.75*

▫ *American Field Salad, California Goat Cheese Marinated in Lemon Thyme 3.50*



FISH AND SEAFOOD

Dover Sole with Lobster Ragout and Chive Cream 23.00

Red Spanish Scampi, Sweet Peppers with Fresh Noodles 18.50 *Trio of Fish, Watercress and Ginger 17.00*

▫ Atlantic Swordfish, Shiitake Mushrooms, Lime Butter Sauce 16.75 *Seasonal Salmon in Flake Pastry with Chervil 16.50*

POULTRY AND GAME BIRDS

▫ Roast Breast of Chicken, Garlic Sauce 14.50 *Breast of Duckling with Orange and Black Currants 16.00*

Braised Pheasant with Figs, Red Cabbage, in Aged Bourbon 18.50

MEATS

▫ Sautéed Veal Medallions with Tarragon Sauce 17.50 *Triple Cut Lamb Saddle, Rosemary, Peppercorns 18.00*

Broiled Sirloin or Tenderloin Steak, Herb Butter or Bearnaise 17.00 *Veal Rib Chop, Wild Mushrooms, Caramelized Lemon Peel 18.00*

Twin Beef Filets, with Truffles and Chanterelles 18.50 *Casserole of Sweetbread, Truffles, Candied Carrots 16.00*

A Selection of Vegetables is Offered Daily With Your Meal

▫ Spa Cuisine Menu Items are prepared with low-fat, low-salt, and low-cholesterol ingredients.

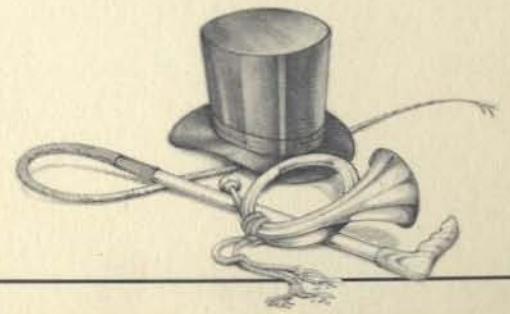
DESSERTS

Alsacian Apple Tart, Warm Vanilla Bean Sauce 2.75

Three Fresh Fruit Sherbets on Crushed Raspberries 3.00 *English Nougatine Ice Cream, Meringue, Hazelnut Sauce 2.75*

Seasonal Sliced Fruit and Berries, Devonshire Cream 2.75 *Hot Pecan Soufflé with Chocolate Custard Sauce 4.00*

Pastries, Cakes and Desserts from the Cart 2.50 *Bittersweet Chocolate Mousse, Two Sauces 3.00*



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