

THE
Dining
Room

SEASONAL MENU

**Pan Seared Striped Bass and Royal
Red Rock Shrimp**

Florida Hybrid Bass Served Atop
Gnocchi Parisienne, Shrimp, White
Asparagus, and Butternut Squash in a
Creamy Nage
\$24.95

**Sautéed Barramundi with
Heirloom Tomatoes**

Served with Flash Fried Zucchini
Tempura on a Yellow
Pepper Vinaigrette
\$19.95

**Duo of Ring Neck Pheasant and
Wild Duck Confit**

Stuffed Pheasant Breast with Sage Shallot
Butter, and Slow Cooked Hudson Valley
Duck Layered with Crispy Potatoes and
French Green Beans with Hazel Nuts
\$22.95

Grilled Veal Chop with Chanterelles

Marinated and Grilled Veal Chop,
Topped with Wild
Mushrooms, Burgers Allie Smoked Ham
and Adam Puchta Norton Wine Reduction

**INCLUSIVE MENU FOR
December 17th & 18th 2010**

First Course

**Roasted Garlic and Artichoke
Soup**

Main Course

**Osso Bucco of Kobe Beef
With Root Vegetables and Whipped
Yukon Potatoes**

Dessert

**White Chocolate and
Cranberry Bread Pudding
With Mascarpone and a Grand
Marnier Sauce**

\$25

**A glass of house wine is included in
the price**