Jacques Pépin Signature Dishes

Steak Frites: New York Strip Steak, Hand-Cut French Fries and Garlic Butter Rosette

Poulet Rôti: Herb Crusted Roasted Rôtisserie Free Range Chicken with Red Bliss Mashed Potatoes and Pan Gravy

Suprême de Saumon au Court-Bouillon: Norwegian Poached Salmon Supreme with Rice Pilaf and Sauce Choron

Light Cuisine Menu

Appetizer, Soup and Salad

Steamed Shanghai Dumplings, Stuffed with Ground Pork and Reduced Chicken Soup
Beef Consommé with Diablotins
Green Salad tossed with Light Olive Oil and Lemon Juice Dressing

Entrée

Strip Bass Fillet with Vegetable Stuffed Calamari, Duo of Green Peas and Fish Jus
Roasted Hanger Steak with Tomato Provençal and Steamed Vegetables

Vegetarian Selections

Appetizers, Soup and Salad

Goat Cheese and Golden Delicious Apple Tart Tatin with Watercress
Harmony of Cantaloupe Melon Flower and Grapefruit Segments with Sweet Côteaux du Layon Wine
Vegetable Consommé
Assorted Green Leaves with Your Choice of Dressing

Entrées

Tagliatelle Crudaiola tossed in Arugula and Garlic-Marinated Fresh Tomatoes
Braised Tofu with Tomatoes, Lima Beans, Peas and Shiitake Mushrooms

The Cellar Master suggests the following wines served for tonight's menu:

White Wine
Chardonnay, Delatite Winery, Mansfield 2001 Australia

Red Wine
Shiraz “The Barossa” Peter Lehmann, Barossa Valley 2000
Appetizers

Tiger Prawns with Remoulade Sauce and Celery Hearts
Goat Cheese and Golden Delicious Apple Tart Tatin with Watercress
Harmony of Cantaloupe Melon Flower and Grapefruit Segments with Sweet Côtes de Layon Wine
Steamed Shanghai Dumplings, Stuffed with Ground Pork and Reduced Chicken Soup
Orecchiette alle Verdure Croccanti, Orecchiette Pasta sautéed with Shallots and Crunchy Baby Vegetables in a Light Creamy Sauce

Soups

Cream of Cauliflower with Chicken Quenelle
Beef Consommé with Diablotins

Garden Salads

Sicilian Salad with Baby Greens, Onion, Tomato, Black Italian Olives and Capers
Boston Lettuce with Sweet Spiced Walnuts, Stilton Cheese and Fig-Vinegar Dressing
Caesar Salad with Traditional Garnish

Main Courses

Tagliatelle Crudaiola tossed in Arugula and Garlic-Marinated Fresh Tomatoes
Braised Tofu with Tomatoes, Lima Beans, Peas and Shiitake Mushrooms
Strip Bass Fillet with Vegetable Stuffed Calamari wrapped in Pancetta, Duo of Green Peas and Fish Jus
Thai Fish and Seafood Stir-Fry marinated with Ginger on Steamed Rice
Broiled Half Cornish Hen with Cranberry and Chanterelle Sauce on Barley Risotto
Veal Medallions Oscar with Asparagus Spears, Snow Crab Claw and Glazed with Hollandaise Sauce
Roasted Hanger Steak with Grain Mustard Sauce and Crispy Fried Hand-Cut Potatoes, Tomato Provençal

Side Orders Always Available: Steamed Vegetables, Sautéed Spinach, String Beans, Mashed Potato, Baked Potato, Plain Pasta or Tomato Sauce

Please ask your Waiter if you prefer a dish from the menu prepared Plain, Low Fat, Low Sodium, Without Sauce, Grilled or Poached.
Also, if you require a special diet please ask our Dining Room Manager one day in advance.