

# SPECIAL DINING EVENTS

## ALL WINTER LONG!



### WEDNESDAY ITALIAN CUISINE NIGHT

#### STARTER

##### MINISTRONE SOUP

pasta, beans, onions, celery, carrots,  
tomatoes, fresh herbs

#### ENTREE

##### SHRIMP SCAMPI

angel hair pasta, seasonal vegetables,  
chardonnay sauce

or

##### VEGETABLE LASAGNE

eggplant, zucchini, red pepper, marinara sauce,  
mozzarella cheese

#### DESSERT

##### TIRAMISU

ladyfingers dipped in coffee, mascarpone cheese, cocoa

*\$35 per person*



### THURSDAY INDIAN CUISINE NIGHT

#### STARTER

##### DAL SHORBA

spiced lentil soup, tumeric

#### ENTREE

##### CHICKEN TIKKA MASALA

roasted chicken, basmati rice, seasonal vegetables,  
creamy curry sauce

or

##### BEEF MASALA CURRY

beef steak, basmati rice, seasonal vegetables,  
coconut-beef curry

#### DESSERT

##### STRAWBERRY PHIRNI

jasmine rice pudding, almond milk, strawberries

*\$35 per person*



### FRIDAY MEXICAN FIESTA NIGHT

#### STARTER

##### TORTILLA SOUP

fried corn tortilla pieces, broth of tomato, garlic, onion,  
chile de arbol and epazote

#### ENTREE

##### FREE RANGE CHICKEN

mole, mexican rice, seasonal vegetables

or

##### TEQUILA FILET FAJITAS

rice, beans, onions, red & green peppers

#### DESSERT

##### MEXICAN FLAN

sweet custard, caramelized sugar, array of berries,  
cornbread

*\$35 per person*



### SATURDAY FRENCH CUISINE NIGHT

#### STARTER

##### FRENCH ONION SOUP

beef stock, onions, crutons, cheese, served gratinéed

#### ENTREE

##### GRILLED SALMON

lentils, spinach, bernaise sauce

or

##### BEEF WELLINGTON

potato gratin, seasonal vegetables, brandy demi glaze

#### DESSERT

##### APPLE TARTE TATIN

caramelized apple, a la mode

*\$35 per person*