



Green Room Dinner

First Course

Beet Salad

marinated beets, compressed watermelon, hazelnuts, arugula, speck ham, cocoa cardona goat cheese, Lemon vinaigrette

12

Caesar Salad

brioche crouton, asiago cheese, romaine, white anchovies, caesar dressing

11

Petite Greens Salad

heirloom tomato, petite greens, burrata, strawberry citrus balsamic vinaigrette

12

Second Course

Seafood Bisque

12

Pan-Seared Sea Scallops

smoked blueberry purée, cheddar grits

14

House-Smoked Salmon

pickled petite vegetables, toasted cheddar rye, crème fraiche

12

Pan-Seared Foie Gras

toasted brioche, clementine, peach jam

21

Entrées

Grilled Veal Porterhouse

roasted garlic demi sauce, creamed fingerling potatoes, tri-colored baby carrots

40

Rack of Lamb

chick pea purée, swiss chard, preserved lemon, black olive demi sauce

37

Grilled New York Strip Steak

bleu cheese crumble, whipped potato, petite vegetables, port demi sauce

39

Seafood Cioppino

angel hair, tomato broth

38

Pan-Seared Tuna

corn vinaigrette, fennel and pepper salad

36

Filet of Salmon

red curry coconut cream sauce, forbidden rice, local asparagus

32

Duck Breast

faro risotto, fava beans

32

GREEN ROOM EXECUTIVE CHEF, KEITH MILLER, CEC
SOUS CHEF, BILL WILCZYNSKI