

Starters

Rainbow of Fruit with Orange Curaçao

A bright array of fresh fruits spiked with Dutch liqueur or plain

Smoked Salmon and Cod Terrine

Marinated red onion, capers, cream cheese and toast points

Fresh Vegetable and Chicken Egg Roll GREENHOUSE SPA CUISINE

Served on a bed of pickled cabbage and sweet ginger soy for dipping

Baked Shrimps Del Rey

Served on a bed of marinated vegetables julienne, remoulade sauce

Daily Favorites

Jumbo Shrimp Cocktail

Plump chilled jumbo shrimps with cocktail sauce

Tzar Caviar*

On a bed of traditional garnishes, with fresh melba toast
*NO-CHOLESTEROL CAVIAR SUBSTITUTE. ENVIRONMENTALLY CONSCIOUS,
CREATED FROM VITAMIN-RICH NATURAL OCEAN FISH FILLETS

French Onion Soup LOW SODIUM

A Parisian classic of golden simmered onions topped with melted Gruyère cheese

Classic Caesar Salad

Hearts of crisp romaine tossed with our very own Caesar dressing, grated Parmesan cheese and garlic croutons

Soups & Salads

Essence of Roasted Mushrooms GREENHOUSE SPA CUISINE

Double beef consommé with roasted shiitake, chanterelles, morels and white mushrooms, with vintage port

Green Pea Cappuccino Soup

Light cream of green peas, garnished with pâté, smoked ham, sausage and whipped cream, dusted with cappuccino mix

Chilled Pineapple Soup

Blend with vanilla ice cream, Malibu rum and topped with pineapple sherbet

Mixed Garden Greens GREENHOUSE SPA CUISINE

A hardy assortment of flavorful lettuces tossed with fresh tomato, roasted Italian vegetables, mandarin, crisp red onion and shredded Cheddar cheese

SERVED AS MAIN COURSE WITH **Honey Bourbon Glazed Seared Salmon Fillet**

Torn Iceberg

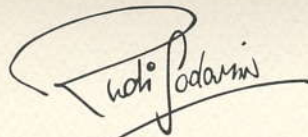
With shiitake mushrooms, carrot julienne, tomato, kidney beans and roasted bell pepper vinaigrette

Baby Frisée and Escarole

Topped with sliced tomato, cucumber and red onion rings

Choice of Dressing: House Italian, Blue Cheese Classic, Roasted Bell Pepper Vinaigrette, Celery Seeds French or fat free Herb Ranch

*"WINE BY THE GLASS" PACKAGE ENTAILS ONE GLASS OF WINE SERVED AT DINNER TO THE PACKAGE HOLDER EACH EVENING WHEN PRESENT



Chef Bernie's Recommendations

Fresh Vegetable and Chicken Egg Roll GREENHOUSE SPA CUISINE
Served on a bed of pickled cabbage and sweet ginger soy for dipping

Green Pea Cappuccino Soup
Light cream of green peas, garnished with pâté, smoked ham, sausage
and whipped cream, dusted with cappuccino mix

Shellfish Ragoût
Lobster morsels, mussels, clams, jumbo shrimps, sea scallops and vegetables,
simmered in a flavorful tomato sauce and served with risotto rice

Entrées

FOR YOUR DINING PLEASURE, REDUCED SERVINGS ARE AVAILABLE
UPON REQUEST TO ACCOMMODATE SMALLER APPETITES

Ziti with Prosciutto
Gently tossed with garlic and lemon olive oil, full-flavored black
and green olives, diced fresh tomato and crisp shallots ALSO SERVED AS STARTER

Honey Bourbon Glazed Seared Salmon Fillet GREENHOUSE SPA CUISINE
Served with roasted château potatoes, green beans and baby carrots

Shellfish Ragoût
Lobster morsels, mussels, clams, jumbo shrimps, sea scallops and vegetables,
simmered in a flavorful tomato sauce and served with risotto rice

New York Sirloin Steak with Café de Paris Butter
Served with grilled tomato, green beans and baked potato

Braised Osso Bucco Milanaise
Meltingly tender veal shank slow simmered in white wine
and fresh tomato sauce with a zippy lemon garlic finish.
Served on a creamy mashed potatoes and roasted mixed vegetables

Grilled Teriyaki Glazed Chicken Breast
Served with jasmine rice, broccoli and sliced carrots

Spinach and Corn Fritters
Tzatziki dip, baby vegetables and vegetarian style fried rice

Daily Favorites

BAKED POTATO WITH CONDIMENTS AVAILABLE UPON REQUEST

Citrus Herb Blanched Vegetables LOW SODIUM
Chef's selection of carrots, green beans and broccoli
served home-style as side order in a bowl

The Main Course Salad
Please refer to the salad section

Fillet of Norwegian Salmon
Seared and basted with fresh lemon, served with roasted château potatoes,
green beans and baby carrots

Grilled Breast of Chicken
A lightly seasoned boneless breast served with jasmine rice,
sautéed broccoli and sliced carrots

Grilled New York Steak (10 Ounce)