

Dinner Menu

APPETIZERS

(Please select one)

Chilled Jumbo Shrimp, Cocktail Sauce
Foie Gras Mousse, Black Truffles, Cranberry Sauce, Soldier Crouton
Country Pork Terrine, Pickled Beets, Quail Egg, Micro Watercress
Smoked Salmon Carpaccio, Fingerling Potato Salad, Caraway Dressing
Beef Carpaccio, Shaved Fennel and Arugula, Confetti Tomatoes, Garlic Crouton
Sliced Smoked Salmon, Red Onion, Quail Egg, Bagel Chip
Sautéed Sea Scallop, Heirloom Tomato Salad, Balsamic Glace
Ricotta Cheese Gnocchi, Shaved Locatelli Cheese, Bolognese Sauce
Wild Mushroom Ravioli, Roasted Butternut Squash, Aromatic Sage Cream
Sautéed Sea Scallop, Cippolini Onion and Yukon Gold Potato "Risotto" Style
Asparagus, Tarragon 3 *Vinegar* Glace
Jumbo Lump Crab Cake, Gingered Black Rice, Shanghai Bok Choy, Citrus Pesto

HOMEMADE SOUPS

(Please select one)

Holland Leek and Potato
Savory Butternut Squash
UL Snapper, Fino Sherry
Vegetable Minestrone
Lobster Bisque

SALADS

(Please select one)

Union League House Salad, House Vinaigrette
Caesar Salad, Parmesan Cheese, Croutons, Caesar Dressing
Lolla Rossa, Frisee and Micro Green Salad,
Chopped Hazelnut, Hazelnut Vinaigrette
Romaine "Wedge" Salad, Bacon, Bleu Cheese, Tomato and Avocado
Buffalo Mozzarella and Marinated Tomato Salad, Arugula Basil Pesto
Spinach Leaf Salad, Sliced Mushroom, Egg, Toasted Crouton, Bacon Vinaigrette
Shaved Fennel, Arugula and Cantaloupe Salad, Sliced Prosciutto, Citrus Dressing
Organic Greens, Belgium Endive, Grape Tomato, Beet Curls, Balsamic Dressing
Mesclun Greens, Candied Walnuts, Bleu Cheese, Mandarin Orange,
Bacon Maple Vinaigrette

All Prices Subject to a 20% Service Charge and 8% Sales Tax



DINNER ENTREES

(Please select one)

BAKED ATLANTIC COD FILLET

Artichoke, Baby Squash, Confit Potato, White Wine Tomato Emulsion

SAUTÉED TILAPIA FILLET

Mediterranean Vegetable Paccheri, Charred Fennel Pool, Lemon Parsley Jus

ROASTED NORWEGIAN SALMON

Potato & Leek Fondue, Marque Carrot, Shaved Almond Nage

NORWEGIAN SALMON MEDALLION

Fennel & Vidalia Onion Compote, Basil Orzo Pasta, Tomato Vinaigrette

GRILLED CHICKEN BREAST

Saffron Polenta, Braised Escarole, Olive Chicken Sauce

“BONE IN” OVEN ROASTED CHICKEN

Ratatouille Vegetable, Baby Yukon Potato Confit, Roasted Garlic Jus

ROASTED PORK CHOP

Braised Cabbage & Potato Stew, Andouille Sausage, Cider Pork Reduction

ROASTED BEEF FILET

Bourguignon Sauce, Root Vegetable Gratin

SAUTÉED FILET OF BEEF

Potato Gratin, Broccoli Florets, Natural Reduction

GRILLED SIRLOIN OF BEEF

Wild Mushroom Risotto, Spinach Leaves, Cabernet Salmis

BRAISED BEEF SHORT RIBS

Pot Au Feu, Swiss Chard, Natural Reduction

SAUTÉED LAMB CHOP

Charred Leek Farro, Broccolini, Natural Lamb Reduction

SURF AND TURF

ROASTED PETITE BEEF FILET AND LOBSTER TAIL

Celeriac Carbonara, Baby Carrot, Red Wine Salmis

GRILLED FILET MIGNON AND COLOSSAL SHRIMP

Root Vegetable Gratin, Broccolini, Natural Beef Sauce

ORGANIC CHICKEN BREAST AND SALMON

Potato Gratin, Marque Carrot, Roasted Chicken Emulsion

GRILLED VEAL CHOP AND LUMP CRAB CAKE

Wild Mushroom Risotto, Asparagus, Citrus Veal Nage

ROASTED VEAL AND LOBSTER TAIL

Plum Tomato Polenta, Braised Escarole, Parmesan Veal Sauce

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DESSERTS

(Please select one)

RISOTTO PUDDING

Rum Soaked Raisins, Mascarpone Whipped Cream, Orange Caramel

CHOCOLATE CHIP CHEESECAKE

Chocolate Crisp, Raspberry Sauce, Vanilla Whipped Cream

DOLCE DE LECHE BREAD PUDDING

Banana Ice Cream, Bitter Chocolate Anglaise

CHOCOLATE TRIO TERRINE

Brandied Cherries, Vanilla Anglaise, Whipped Cream

VANILLA PANNA COTTA

Strawberry Soup, Meringue Crouton

TIRAMISU

Chocolate Cognac Sauce

APPLE STRUDEL

Vanilla Ice Cream, Cinnamon Anglaise, Candied Pecans

ENHANCEMENTS TO YOUR EVENING:

Hors d'Oeuvres

Sorbet Intermezzo

After Dinner Cordial Cart

International Coffee Station

Artisanal Cheese Plates

Viennese Delight Dessert Table

Floral Table Arrangements

Specialty China and Linen

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