



CHAMPAGNE VISTA DOME DINNER

Hors d' Oeuvre Choices...

Day Boat Scallop

Wrapped In Smoked Bacon, Splashed With Lemon-Orange
Saffron Beurre Blanc And Served On Wonton Sticks

Suggested Wine: Sparkling Wine

~ or ~

Foie Gras

Seared and Served on Pullman Toast
With Balsamic & Port Mustard Reduction
Suggested Wine: Chardonnay or Sauvignon Blanc

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First Course Choices...

Vista Dome Salad

Baby Greens in a Citrus Vinaigrette with
Mushroom Sauté on Grilled Bread & Cambazola Cheese

~ or ~

Soup du Jour

Please ask your server
for today's freshly prepared soup

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Intermezzo...

Harlequin Ice

A Delicate Trio of the Wine Train's Own Ices

Ask Your Server For Our Reserve Wine List

Entrée Choices...

Beef Tenderloin

Encrusted With Herbs, Roasted and Placed On
Three-Potato-Onion Sauté with Cambozola Crouton
In Herb Veal Demi

Suggested Wine: Cabernet Sauvignon

~ or ~

Rack of Lamb

Roasted & Accompanied By Garlic Mashed Potato
& Baby Vegetables in Mint Jus

Suggested Wine: Syrah

~ or ~

Five Spice Quail

On Potato Fennel Gratin in Tamarind Orange
Veal Demi Glace

Suggested Wine: Pinot Noir

~ or ~

Fresh Seafood

Due to the availability of many wonderful choices,
Your server will describe Chef's fresh selection

Ask your server for today's wine recommendation

~ or ~

Sweet Pea & Leek Ravioli

A Vegetarian Selection of Ravioli served with Braised Carrot
& Fennel In Roasted Red & Yellow Pepper Coulis

Suggested Wine: Sangiovese

Dessert Choices...

Crème Brûlée

With Fresh Berries

Back Porch Bourbon Cake

With Crème Fraîche

Grand Marnier® Cheesecake

All Dinner Entrées served with Chef's accompaniments. Coffee & Tea are included with your meal.

All food and beverages are subject to 12% service charge & sales tax. Gratuities are optional, thank you.

Kelly Macdonald
Executive Chef

06/15/05