



CHAMPAGNE VISTA DOME LUNCHEON MENU

Hors d'oeuvre Choices...

Grilled Portobello Ratatouille

With Serrano Ham & Yellow Pepper Puree
~ or ~

Grilled Artichoke Heart

With Fresh Dungeness Crab & Shaved Fennel
In Saffron Beurre Blanc

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First Course Choices...

Baby Lettuce on Endive

With Red & Gold Beets, Cambozola Cheese & Sun Dried
Tomato laced with Tarragon Vinaigrette
~ or ~

Soup du Jour

Please ask your server
for today's freshly prepared soup

**Ask Your Server For The Chef's Wine
Recommendations Or To See The Our
Reserve Wine List**

Entrée Choices...

Roasted Beef Tenderloin

With Roquefort Cream & Caramelized Pears in Lavender Jus
~ or ~

Mustard Encrusted Pork Medallion

With Portobello Mushroom & Seared Foie Gras
~ or ~

Seared & Grilled Breast of Chicken

In Morel Mushroom Stew with Sage Crouton & Polenta Bar
~ or ~

Fresh Seafood

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

Saffron Risotto Cake

Served over Seasonal Vegetables & Sautéed Spinach
With Romesco Sauce

Dessert Choices...

Lemon Bars

With Vanilla Gelato & Fresh Berries

Scot Man's Brownie

With Ghirardelli Fudge Sauce

Three Sorbets

& House Made Cookies

*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

8-23-05