



Champagne Vista Dome  
Luncheon

Sample Menu

Hors d'Oeuvre Choices

Flourless Yam Ravioli

Stuffed with Fresh Local Goat Cheese

Served with Grape Relish

In Mustard vinaigrette

~or~

Grilled Shrimp

With Mango Salsa

In Tequila Beurre Blanc

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First Course Choices

Vista Dome Salad

Baby Greens, Serrano Ham, Grilled Pear,

With Double Cream Mushroom Brie

In a Tarragon vinaigrette

~or~

Soup du Jour

Please ask your server for today's  
freshly prepared soup

Ask Your Server for Our Reserve Wine List

All Luncheon Entrees served with Chef's accompaniments

Coffee & Tea are included with your meal

Espresso \$3.00 ~ Cappuccino \$4.00

Food and beverages are subject to 12% service charge & sales tax

Gratuities are optional, thank you

Entrée Choices

Roasted Beef Tenderloin

On Potato & Vegetable Sauté

With Roasted Garlic &

Onion Rings in Cabernet veal Demi

~or~

Grilled Quail

On Sauté of Young Potatoes & Spinach

With Artichoke Heart Stuffed Gypsy Pepper

In Tarragon Quail Demi Glace

~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~

Fennel Flan

With Grilled vegetables & Morel Mushrooms

In Fennel Reduction

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Wine Train

Freshly Created Desserts

Kelly Macdonald  
Executive Chef

[www.winetrain.com](http://www.winetrain.com) or 1.800.427.4124