


APPETIZER

**terriner de campagne**  
pork pâté, vegetable pickle, onion compote

**\*salmon rillette**  
potato blinis, fresh herbs

**gochujang cauliflower fritters**   
toasted sesame seeds

**chilled shrimp**  
horseradish-spiked cocktail sauce

**serrano cured ham**  
marinated artichokes, pecorino romano


ENTRÉE

**\*palermo-style grilled swordfish**  
crushed red bliss potato,  
olive-tomato vinaigrette

**\*roasted strip loin**  
bearnaise sauce, skinny fries, provençal tomato

**indian lamb curry**  
naan, onion salad, mango chutney, basmati rice

**parmesan-crusted chicken ballotine**  
marsala sauce, creamy polenta, sautéed spinach

**potato waffle**   
white asparagus, black truffle cream,  
wilted spinach

**rigatoni alla norma**   
eggplant-tomato sauce, ricotta, basil

**\*salmon supreme**  
pilaf rice, green beans, choron sauce

**\*sirloin steak**  
certified black angus beef, french fries,  
garlic butter rosette

**herb-crusted rotisserie chicken**  
mashed potatoes, jus de roti


SOUP


**clam chowder**

**beef or chicken consommé**  
vegetable julienne

**lobster bisque**  
armagnac cream

SALAD

**waldorf salad**   
mixed greens, apple,  
grapes, walnut

**tomato, cucumber,  
onion salad**   
black mustard seed vinaigrette

**caesar salad**  
traditional garnish

**mixed greens salad**   
choice of dressing

SIDE DISHES

*always available*



**assorted vegetables**

**mashed potatoes**

**baked potato**

**creamy polenta**




**sautéed spinach**

**pasta**  
choice of sauce:  
bolognese  
tomato   
pesto 

PUT YOURSELF IN OUR HANDS

**Tell us about your likes, aversions & allergies**

*\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

-  lacto-ovo vegetarian
-  plant-based
-  no-sugar-added

COURSE-BY-COURSE SELECTIONS

FOOD & WINE PAIRING

Our executive chef and head sommelier invite you to savor tonight’s perfectly paired tasting menu.  
Three courses + all suggested wine by the glass 20% discount

FIRST COURSE  
**terriner de campagne**  
pork liver pâté, cornichon,  
caramelized onions

PAIRED WITH  
chandon sparkling rosé,  
napa valley, california 16

ENTRÉE  
**\*roasted strip loin**  
bearnaise sauce, skinny fries,  
provençal tomato wine

PAIRED WITH  
château pilet bordeaux rouge,  
bordeaux, france 15

DESSERT  
**almond croquant**  
pistachio mousse

PAIRED WITH  
château du levant sauternes,  
bordeaux, france 14

VEGETARIAN SELECTION

Fresh, flavorful, and wholesome – our vegetarian menu features vibrant dishes made with nutrient-rich vegetables, hearty grains, and healthy proteins, thoughtfully crafted to nourish both body and soul.

FIRST COURSE  
**gochujang cauliflower fritters**  
toasted sesame seed

SECOND COURSE  
**waldorf salad**  
mixed greens, apple, grapes, walnut

ENTRÉE  
**potato waffle**  
white asparagus, black truffle cream,  
wilted spinach


DESSERT  
**mango sticky rice**  

AQUAMAR VITALITY CUISINE



Reflecting the holistic approach of the Aquamar Spa + Vitality Center, these exceptionally light, healthy and flavorful options are designed to nourish your body and support your wellness.

[ calories / fat grams / fiber grams ]

FIRST COURSE  
**\*salmon rillette**  
rye bread, pickles, sour cream  
[460 / 29 / 2]

SECOND COURSE  
**tomato, cucumber, onion salad**   
black mustard seed vinaigrette  
[129 / 11 / 1]

ENTRÉE  
**indian lamb curry**  
naan, onion salad,  
mango chutney, basmati rice  
[470 / 18 / 6]

DESSERT  
**mango sticky rice**    
[170 / 11 / 1]

RECOMMENDED RESERVES

WINE