

H O T E L G I R A F F E

Suggested Dinner Menu

To Start:

Choose One

Organic Baby Greens and Jumbo Shrimp Brushed with a Mango Glaze
Mesclun Greens Tossed with Sautéed Foie Gras, Grapes & Port Vinaigrette
Lump Maine Crab Salad with Citrus Vinaigrette
Herbed Goat Cheese, Mixed Baby Greens, Vegetable Confetti, Fresh Basil & Vinaigrette
Salmon Gravlax with Dill & Seasonal Garnish
Classic Caesar Salad with Romaine Wedge, Radicchio & Pecorino Crisp
Grilled Hearts of Artichoke with Mache, Roasted Pistachios, Virgin Olive Oil, Shaved Parmesan

Choice of Main Course:

Choose Two

Wild Striped Bass w/ Baby Artichoke, Black Olives & Asparagus
Grilled Prime Aged N.Y. Sirloin with Potato & Swiss Chard Gratinee
Traditional Chicken “Kiev” Stuffed with Brie-Chive Butter & Sauteed Baby Spinach
Pan Seared Muscovy Duck Breast with Wild Rice Pilaf & Dried Cherry Sauce
Shrimp Scampi w/ Grilled Asparagus, Dried Roma Tomato & Lemon-Garlic Butter
Chatham Cod with Sweet Potato, Caramelized Baby Onion & Basil Pesto
Pan Seared Salmon with Lentils & Dijon Mustard Sauce
Grilled Filet Mignon with Pommes Gaufrettes & Bordelaise Sauce

Dessert:

Choose One

Warm Apple Tart
w/ toasted almond ice cream
Individual Valrhona Chocolate Torte
w/ cinnamon ice cream
Dark Rich Chocolate Ganache Truffle Cake
Orange and Vanilla Flan
w/ Calvados - Caramel Sauce

Served with

Mineral Water, Soft Drinks, Coffee, Tea and Decaf