



ANNUAL HOLIDAY LUNCHEON

THURSDAY, DECEMBER 14TH, MARINE ROOM

MENU OPTIONS

CHOICE OF ENTRÉE:

MALTESE ORANGE GINGER GLAZED BARRAMUNDI

*PISTACHIO GUEMDATA, BUTTERNUT, EGGPLANT FARRO TIAN,
SAFFRON, ABSINTHE ESSENCE*

IMPERIAL STOUT BRAISED KOBE BEEF CHEEK

RED WALNUT, FINGERLINGS, ARTICHOKE, FENNEL REMOULADE, TARTUFO MALBEC

RED QUINOA TABBOULEH

*BARBERRIES, HUNGARIAN FETA, ORGANIC BIBB, WATER CHESTNUTS,
AGRIDOLC DRESSING*

DESSERT

GF ST GERMAIN ALMOND DACQUOISE

*MILK CHOCOLATE, RASPBERRIES, FENNEL POLLEN, SPICY CACAO NIBS,
MORELLO CHERRY COULISS*

\$55.00 PER PERSON INCLUSIVE OF TIP AND TAX

WINES AVAILABLE BY THE GLASS \$8.00 - VALET PARKING AVAILABLE \$8.00