



Sunset Room Menu

Scottish Smoked Salmon 15

*Capers, Red Onion, Chives, Chopped Egg,
Crème Fraîche and Mini Bagels*

Crispy Calamari 14

*Banana Pepper Rings, Kalamata Olives, Basil, Scallion
and Parmesan Cheese with Warm Marinara Sauce*

Grilled Gulf Shrimp Fatoush 16

*Feta Cheese, Pita Chips, Marinated Cucumber, Bell Peppers,
Red Onion and Baby Heirloom Tomatoes on Baby Arugula
Tossed in Lemon-Oregano Vinaigrette*

Pan Seared Foie Gras 16

Squash Chutney, Toasted Brioche and Pomegranate Duck Jus

Jumbo Lump Crab Cake 15

*Celeriac Remoulade made with Capers, Shallot,
Parsley and Lemon Aioli and Micro Lemongrass*

Beef and Blue Cheese Popover 14

*Tenderloin Tips and Smokey Blue Cheese Baked Fresh
in a Cast Iron Skillet with Popover Batter and Pickled Shallot*

Executive Chef - Michael Klocinski