

Travelzoo Dinner Menu

Appetizers

Soup du Jour	
Garden Green Salad <i>Cucumbers, Tomatoes, Radishes, Shallot Sherry Vinaigrette</i>	V
Burrata & Marinated Heirloom Tomatoes <i>Aged Balsamic, Green Olive Crouton</i>	
Foie Gras Terrine <i>Rhubarb and Strawberry Jam, Pistachio, Brioche</i>	
Escargots à la Bourguignonne	GF

Entrées

Grilled Swordfish <i>Sugar Snap Peas, Cipollini Onion, Soubise, Roasted Heirloom Tomatoes</i>	GF
Pan Seared Striped Bass <i>Tiger Prawn, Shaved Fennel, Artichoke Barigoule, Lobster Broth</i>	GF
Murray's Spring Chicken <i>Asparagus Tips, Maitake, Tarragon-Citrus Tabbouleh, Black Garlic Jus</i>	GF
Coq au Vin <i>Bacon, Pearl Onions, Mushrooms, Potato Purée, Haricot Verts</i>	GF
Roasted Filet Mignon (8 oz.)* <i>Truffle Mousseline Potato, Crisp Vidalia Onion, Braised Baby Vegetables</i>	GF
Summer Vegetable Risotto <i>Summer Squash, Tomatoes, Eggplant, Basil & Lemon Zest</i>	V/GF
Lobster Thermidor <i>Fingerling Potato, Asparagus (\$10 supplement)</i>	GF
Sautéed Dover Sole Meunière for Two <i>Spinach, Roasted Potato (\$15 supplement per person)</i>	

Sides

<i>\$14</i>	
Sautéed Spinach	V/GF
Asparagus	V/GF
Warm Potato & Bacon Salad	GF
Truffle Potato Purée	V/GF

Desserts

New York Cheesecake <i>Graham Cracker Crumb, Fresh Berries</i>	V
Chocolate Bombe <i>Chocolate & Hazelnut Mousse, Hazelnut Dacquoise</i>	V
Selection of Ice Cream or Sorbet	V/GF
Vanilla & Chocolate Panna Cotta	V/GF
Soufflés <i>Grand Marnier, Dark Chocolate or Raspberry (\$5 supplement)</i>	V
Crêpe Suzette <i>(\$5 supplement)</i>	V

8.875% NY Tax will be added to the charge

GF: Gluten Free Option Available On Request V: Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness