

Travelzoo Dinner Menu

Appetizers

Soup du Jour	
Garden Green Salad	V
<i>Arugula, Mesclun, Frisée, Lemon Vinaigrette</i>	
Burrata and Prosciutto	
<i>Oven Dried Tomato, Aged Balsamic, Green Olive Crouton</i>	
Foie Gras Mousse	
<i>Tea Infused Figs and Fig Jam, Marcona Almonds, Brioche</i>	
Escargots à la Bourguignonne	GF

Entrées

Roasted Halibut	GF
<i>Braised Beans and Swiss Chard, Celery Root Purée</i>	
Wild Alaskan King Salmon*	GF
<i>Lentils, Pancetta, Braised Carrots, Chive Sauce</i>	
Murray's Spring Chicken	GF
<i>Brussels Sprouts, Chanterelles, Chicken Confit, Riesling Sauce</i>	
Coq au Vin	GF
<i>Bacon, Pearl Onions, Mushrooms, Potato Purée, Haricot Verts</i>	
Roasted Filet Mignon (8 oz.)*	GF
<i>Leeks and Potato Dauphinoise, Root Vegetables, Three Peppercorn Sauce</i>	
Butternut Squash Risotto	V/GF
<i>Pumpkin Seeds, Robiola Cheese</i>	
Lobster Thermidor	GF
<i>Fingerling Potato, Asparagus</i> (\$10 supplement)	
Sautéed Dover Sole Meunière for Two	
<i>Spinach, Roasted Potato</i> (\$10 supplement)	

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

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