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# Balcony Dinner



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# Menu

## **Pacific Blue Crab Cake Baked in a Puff Pastry Crown**

thyme-infused tomato chutney and whole grain mustard cream



## **Marinated Chevre and Mesclun Field Greens**

pear, walnuts and aged balsamic vinaigrette



## **Broiled Tails of Cold Water Lobster**

drawn lemon butter and vegetable bouquet

*or*

## **Grilled Filet of Beef Tenderloin Diane\***

chateau potatoes, vegetable bouquet and mushroom demi-glace

*or*

## **Surf & Turf\***

### **Broiled Tail of Cold Water Lobster and Grilled Filet of Beef Tenderloin**

served with rissole potatoes, vegetable bouquet and a duo of sauces



## **Princess' Extraordinary Chocolate Quartet**

delicate quenelles of dark, swiss, milk and white chocolate mousseline

## **Friandises**

*\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*All food and beverages, including cover charges, are subject to a 20% service charge which will be added to your check*

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