

*Balcony
Dinner*



Cocktails

Canapes

Half-Bottle of French Champagne



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 an 18% service charge which will be added to your check
