

Sample Menu

Renaissance Gourmet Restaurant

This innovative menu features our famous six course gourmet dinner including a special appetizer, homemade soup, pasta, ice-cold sorbet intermezzo, gourmet salad and two wine samplings along with your entree choice from one of these exquisitely prepared dishes:

Pan Roasted Natural Chicken Breast

*Apple maple glaze, swiss chard, applewood-smoked bacon,
Vermont cheddar grit cake*

35

Pan Roasted Veal Medallions

*Sweet sherry whole grain mustard sauce, black trumpet mushrooms,
celery root gratin*

42

Grilled Australian Lamb Chops

*Curried couscous pearls, Medjoul dates, roasted egg plant,
cumin mint yogurt dressing*

47

Grilled Hawaiian Wahoo

*Miso glaze, baby bok choy, oyster mushrooms,
jasmine rice, spiced carrot oil*

42

Cocoa Spice Rubbed Filet Mignon

*Butternut squash puree, sweet corn black bean succotash,
tomatillo salsa verde*

46

Shrimp and Mussel Pan Roast

Chorizo, saffron broth, shaved fennel, red skin potatoes

44

Sample Menu