

Chef's Sunday Supper

\$85

January 29th, 2017

Winter Salad of Fennel, Orange & Hazelnut

Parmesan Cheese, Italian Parsley, Honey Cherry Vinaigrette

Cornish Game Hen

Crisp Roasted Hen with Rosemary, Garlic and Forest Mushrooms

Bloomin' Onion with French Onion Dip

White Chocolate Bread Pudding

Dulce de Leche, Jivara Chocolate Crème Anglaise

Chef's Sunday Supper

\$85

February 26th, 2017

French Onion Soup

Slowly Cooked Caramelized Onions, Cognac Flavored Beef Broth,
Gruyere Melted Croutons

Grilled Kurobuta Baby Back Ribs

"Fall off the bone" Ribs, St. Regis Rooftop Honey & Mustard Glazed
Celery Root Gratin, Apple & Persimmons Slaw

Grandma's Lemon Meringue Pie

Meyer Lemon Curd, Lime Zest, French Meringue
Vanilla Shortbread Crust

Chef's Sunday Supper

\$85

March 26th, 2017

Cobb Salad

Garden Salad made from Chopped Salad Greens, Tomato, Crisp Bacon, Grilled Free Range Chicken, Hard Boiled Egg, Avocado, Roquefort Cheese and Seasoned with a Red Wine Vinaigrette

Grill's Cioppino

Fish Stew combined with Dungeness Crab, Clams, Shrimp, Scallops, Squid & Mussels in a Wine Sauce with Fresh Tomatoes.
Toasted Sourdough Bread

Mille-Feuille

Layered Puff Pastry with Bourbon Vanilla Pastry Cream, Apricot Jam
Fondant & Valhrona Dark Chocolate