

THE LIVING ROOM

DESSERT TASTING MENU

Introducing a sweet-centric tasting experience featuring your favorite desserts from around the property:

COCONUT TERRINE | BIRD'S NEST | COMPOSED GOAT CHEESE

Ocean-inspired Intermezzo

BAILEYS CHEESECAKE | RED VELVET | JEWEL BOX

\$**76** for 2, served with free-flowing
Nicolas Feuillatte Champagne

\$**25** per person for additional Champagne

APPETIZERS

FALL HARVEST BEETS

ENDIVE | HERITAGE APPLES | SHERRY VINAIGRETTE | RYE 18

JUMBO PRAWN COCKTAIL

POACHED AND CHILLED 23

PETITE LOBSTER ROLLS

PRESERVED LEMON | CRÈME FRAÎCHE | CAVIAR 19

TRUFFLE MACARONI AND CHEESE

ELBOW MACARONI WITH BLACK TRUFFLES, HEN OF THE WOODS
MUSHROOMS AND PARMIGIANO-REGGIANO 19.50

KENTER CANYON FARMS BABY LETTUCE

OVEN ROASTED EGGPLANT | PINE NUTS | RAS EL HANOUT VINAIGRETTE 14

SMOKED SALMON FLATBREAD

CRÈME FRAÎCHE | CAPERS | SHAVED RED ONION 19

SANDWICHES

THE BURGER

GRASS FED ALL NATURAL BEEF | THICK SLICED TOMATO | ICEBERG LETTUCE |
AGED WHITE CHEDDAR | SUNNY SIDE UP EGG | HERBED GARLIC AÏOLI 24

TRADITIONAL CLUB SANDWICH

ROASTED CHICKEN
APPLEWOOD BACON | AVOCADO | SEVEN GRAIN TOAST 20

MAIN SELECTIONS

MEDITERRANEAN MARKET SALAD

CUCUMBER | TOMATO | RED ONION |
PARSLEY-PRESERVED LEMON VINAIGRETTE 16
MARINATED GRILLED BREAST OF CHICKEN 24
FAROE ISLAND SALMON 28

THE PENINSULA'S COBB SALAD

ROASTED CHICKEN | BACON | AVOCADO | CREAMY HERB DRESSING 25

SKUNA BAY SALMON

QUINOA TABBOULEH | SMOKED TOMATO VINAIGRETTE 33

ROASTED MARY'S CHICKEN

POMME PUREE | GRILLED ASPARAGUS 35

ALL-NATURAL BEEF TENDERLOIN

YUKON POTATO FONDANT | BABY LEEK | BORDELAISE 49

HOUSE MADE GNOCCHI

WILD MUSHROOMS | SPINACH | PARMIGIANO-REGGIANO 28

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.