

Renault 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 Seared Chicken Breast

Polenta chevre croquette, balsamic glazed chippoline onions, dried figs, arugula salad

35

Grilled Colossal Shrimp

Black garlic aioli, cherry tomato confit, creamed pearl barley risotto

40

Pan Roasted Veal Tenderloin

Mustard crust, celery root gratin, sweet potato puree, cream tossed salsify

42

Australian Rack of Lamb

Lentil ragu, Warm spinach salad, Polenta croutons, Panchetta vinaigrette

45

Grilled Tuna Steak

Wasabi crab risotto, Shitake vinaigrette, Sweet pepper paint,

Braised baby bok choy

43

Grilled Filet Mignon

Tomato Chutney, Olive whipped potato, broccoli rabe, pesto oil

44