

Dinner Menu

Appetizers & Salads

~Sautéed Jumbo Sea Scallops on a Bed of Cauliflower Puree served with Fried Leeks~

~ Escargot "Cacharel" ~

~ Soup du Jour~

~ Caesar Salad Prepared the Classic Way ~

~ Belgian Endive and Watercress Salad served with Apples, Walnuts and Wisconsin Blue Cheese~

~Baby Spinach Salad served with Red Beets, Feta Cheese and Tossed in a Champagne Vinaigrette~

Entrees

- \sim Swordfish Piccata served on a Bed of Angel Hair Pasta and a Lemon Butter Sauce with Capers \sim
 - ~ Sautéed Filet of Norwegian Salmon served on a Champagne Dill Sauce ~
- ~ Baked Chicken in a Texas Pecan Crust served on a Port Wine Cream Sauce with Asparagus ~
- \sim Sautéed Thick Center Cut Pork Rib Chop served with a Chipotle Pepper Sauce with Texas Goat Cheese \sim
- ~ Sliced Roasted Breast of Duck served on a Mango Cinnamon Sauce~ ~ Sliced Roasted Rack of Lamb served in a Herb Crust On a Roasted Garlic and Rosemary sauce +\$7.50 ~

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Desserts

- ~ Apricot Soufflé served with Roasted Macadamia Nuts ~
- ~ Warm Texas Peaches served Vanilla Bean Ice Cream Topped with Blue Berries~
- ~ Phyllo Layers Filled with "White Chocolate Mousse" Garnished with Fresh Raspberries +**\$4.50** ~ Chocolate Soufflé ~
 - ~ Almond Tulip Filled with Hazelnut Ice Cream and Fresh Berries ~
 - ~ New York Style Cheese Cake served with a Raspberry Coulis ~

\$49.75 per person

Our 7th Floor **Grand Ballroom** is available for Corporate Events, Weddings, Galas, Holidays Parties, Symposiums and Banquets.

Seating Capacity is 350.

For more Information contact our Sales Department at 817-640-9981