

WELCOME DINNER

FIRST COURSE

Smoked Salmon Carpaccio & Salmon Mousse
sweet-corn blini, celery & leek salad, lemon vinaigrette

Potato-Crusted Mascarpone Cheese
truffle sabayon sauce

Tossed Mesclun Salad & Fresh Figs
dried cranberries, corn, crisp focaccia bread, lime-red pepper vinaigrette

Roasted Tomato Soup
basil foam

MAIN COURSE

Chateaubriand
buttered vegetables, fried potatoes, sauce béarnaise, jus

Caramelized Sea Scallops
crisp bacon, braised savoy cabbage, thyme roasted potatoes, port wine sauce

Zucchini Baked with Goat Cheese & Sundried Tomato
artichoke, basil & cherry tomato ragout

DESSERTS

Mascarpone & Sour Cherry Cake, Brownie Streusel
marinated berries

Ice Cream Málaga

Sorbet cassis

Sauces chocolate, butterscotch, forest berries

Strawberry Sponge Cake

Fruit Plate fresh apples

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Apricot Chutney, Olive Baguette & Crackers*

Reblochon

French cow milk, creamy herbal aroma & nutty aftertaste

Goat Cheese

German goat milk, very mild taste, curdy

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram
fruity nose with touches of pepper & enjoyable freshness

Blauer Zweigelt, Winery Mörwald, Wagram
nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Blackened Beef Carpaccio
jalapeño honey mustard, arugula, parmesan

Chevre Goat Cheese & Pine Nut Brûlée
savory apricot compote

Avocado, Fennel, Green Apple Salad & Smoked Salmon
mustard-orange dressing

New England Clam Chowder
fried parsley, oyster crackers

MAIN COURSE

Roasted Duck Breast & Braised Duck Leg
sautéed leek, spinach, zucchini

Honey BBQ Fillet of Salmon
polenta spring roll, grilled leeks

Wok-Fried Chinese Egg Noodles with Shiitake
Mushrooms & Vegetables
spicy sesame-soy dipping sauce

DESSERTS

Dark Chocolate Mousse
vanilla bean sauce

Ice Cream strawberry

Sorbet mango

Sauces chocolate, butterscotch, forest berries

Poppyseed Cake

Fruit Plate fresh watermelon

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Apple Chili Chutney, Dark Baguette & Crackers*

Munster

French cow milk, soft, slightly tart, faintly flavored

Appenzeller

Swiss cow milk, semi-hard, alpine herb-washed rind, slightly pungent aroma

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram
fruity nose with touches of pepper & enjoyable freshness

Blauer Zweigelt, Winery Mörwald, Wagram
nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Parma Ham & Assorted Melons
grapefruit vinaigrette

Lime-Marinated Poached Shrimp
avocado tartar, preserved lime & parsley oil

Tomato, Cucumber Salad & Gorgonzola-Mascarpone
Cheese
walnut oil vinaigrette

Roasted Butternut Squash Soup
ricotta ravioli, crisp bacon, croutons

MAIN COURSE

Veal Tenderloin with Parmesan Jus
mushrooms, green peas

Pan-Seared Sturgeon Steak, Black Sesame Crust
buckwheat cake, carrot sauce

Three Lentil & Vegetable Stew
Thai coconut curry sauce, crisp onions

DESSERTS

Warm Apple Hazelnut Crumble
malted whiskey ice cream

Ice Cream banana

Sorbet cherry

Sauces chocolate, butterscotch, forest berries

Mandarin Cake

Fruit Plate fresh kiwi

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Strawberry-Balsamic Marmalade, White Baguette & Crackers*

Brie

French cow milk, soft-ripened & molded with white rind

Gruyère

Swiss cow-milk hard cheese, aged for at least six months, nutty, sharp taste

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Riesling, Winery Ohlig, Rheingau

harmonic Riesling with powerful fruits & stimulating subtle sweetness

Blauer Zweigelt, Winery Mörwald, Wagram

nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Pan-Seared Crab Cake in Corn Espuma
shaved fennel & pickled red onion salad

Cured Roasted Duck Breast & Thai Mango Salad
cilantro, mint chili oil

Three Bean & Vino Rosso Salad
garbanzo, scarlet runner, green beans, red onions, pineapple, shallot vinaigrette

Lobster & Shrimp Bisque
roasted lobster foam

MAIN COURSE

Pepper-Crusted Spring Chicken
baby carrots, straw potato, chipotle jus

Macadamia Nut Crusted Black Cod
sautéed shiitake mushrooms, bean sprouts, soy ginger sabayon

Pan-Fried Tofu & Red-Curry Peanut Butter Sauce
sautéed vegetables

DESSERTS

Warm White Chocolate & Cherry Pudding
yogurt ice cream

Ice Cream chocolate

Sorbet lemon

Sauces chocolate, butterscotch, forest berries

Raspberry Cake

Fruit Plate fresh pears

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Pineapple-Vanilla Chutney, Onion Baguette & Crackers*

Harzer

German sour-milk cheese made from low-fat curd, strong taste & smell

Provolone

Italian semi-hard cheese, creamy butter taste

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram
fruity nose with touches of pepper & enjoyable freshness

Blauer Zweigelt, Winery Mörwald, Wagram
nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Truffle-Scented Chicken Cassoulet
puff pastry shell, forest mushrooms, fresh tarragon

Pulpo Escabeche
potato, onion, mustard, sherry vinegar

Baby Spinach & Blue Cheese in Brick Cup
bacon, shallot dressing

Chickpea Soup
roast Provençal vegetables

MAIN COURSE

“Surf & Turf” Roasted Tenderloin of Beef & Sautéed
Shrimp
pommes duchesse, sauce béarnaise, red wine jus

Sautéed Fillet of Tilapia
mascarpone purée, broccoli, tomato confit, red wine butter sauce

Saffron Risotto
preserved orange, roasted fennel, snow peas, ricotta

DESSERTS

Tiramisu
biscuits, coffee, mascarpone cheese

Ice Cream pistachio

Sorbet mango

Sauces chocolate, butterscotch, forest berries

Brownie & White Chocolate Sauce

Fruit Plate fresh honey melon

Mango-Thyme Chutney, Nut-Baguette & Crackers

Saint Albray

French cow milk, soft taste with white-red rind

Provolone

Italian semi-hard cheese, creamy butter taste

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Silvaner, Winery Horst Sauer, Franconia

lovely notes of green apples & yellow pears, well-balanced & adds slight citrus notes

Blauer Zweigelt, Winery Mörwald, Wagram

nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Chilled Roast Beef
mixed pickles, potato rösti, remoulade sauce

Smoked River Trout
cranberry cream & lemon

Pulled Cabresse Bread Salad
tomato, cucumber, onion & walnut pesto dressing

White Asparagus Velouté
prosciutto wrapped grissini

MAIN COURSE

Herb Provençale Lamb Chops
sweet peppers, artichokes, zucchini, string beans, minted demi-glaze

Deconstructed Salmon & Perch Lasagna
chervil sauce, eggplant, zucchini, pesto

Root Vegetable & Boursin in Filo
peppers, onion, seaweed cream

DESSERTS

Chilled Banana Cinnamon Flan
cassis sauce

Ice Cream stracciatella

Sorbet raspberry

Sauces chocolate, butterscotch, forest berries

Bienenstich Cake

Fruit Plate fresh green grapes

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Apricot Chutney, Olive Baguette & Crackers*

Reblochon

French cow milk, creamy herbal aroma & nutty aftertaste

Bavarian Blu

German blue cheese with soft taste & mild aroma

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram
fruity nose with touches of pepper & enjoyable freshness

Blauer Zweigelt, Winery Mörwald, Wagram
nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

INTERNATIONAL DINNER

FIRST COURSE

Baba Ghanoush, Red Pepper & Spinach Hummus
pita bread

Vegetable Spring Roll
marinated glass noodles, soy sauce

Baby Arugula & Watermelon Salad
goat cheese croutons, tangerine dressing

Fish & Shrimp Sinigang
miso broth

MAIN COURSE

Orange & Soy Marinated Grilled Pork Tenderloin
mascarpone polenta, roasted piquillo peppers, aromatic spice jus

Crisp River Perch
cherry tomato, turnip ragout, cassis-honey glaze

Porcini Mushroom Ravioli
pan roasted Belgian endive, green parsley sauce

DESSERTS

Crème Caramel
fresh fruit, whipped cream

Ice Cream rum raisin

Sorbet cassis

Sauces chocolate, butterscotch, forest berries

Black Forest Cake

Fruit Plate fresh watermelon

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Apple Chili Chutney, Dark Baguette & Crackers*

Munster

French cow milk, soft, slightly tart, faintly flavored

Cambozola

Italian cow milk, blend of creamy Camembert with blue gorgonzola

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram
fruity nose with touches of pepper & enjoyable freshness

Altum St. Laurent, Winery Vollmer, Pfalz
fruity bouquet of dark red fruits in harmony with slight touches of vanilla & oak

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Poached Asparagus with Prosciutto
ricotta panna cotta, quail egg & balsamic reduction

Tomato & Buffalo Mozzarella
balsamic reduction, basil pesto, tomato coulis

Bibb Lettuce & Three Pea Salad
Riesling vinaigrette & extra virgin olive oil

Potato Leek Soup
lobster croutons, melted leeks

MAIN COURSE

Braised Beef Short Ribs & BBQ Meat Empanada
sautéed mushrooms, spinach, jus

Sauteed Fillet of Red Snapper
creamy white bean, peas, champagne velouté

Nasi Goreng
vegetable & mushroom medley, fried egg, ginger soy sauce

DESSERTS

White Chocolate Honey Mousse
ginger-orange sauce

Ice Cream walnut

Sorbet mango

Sauces chocolate, butterscotch, forest berries

Crème Schnitte Cake

Fruit Plate fresh apples

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Strawberry-Balsamic Marmalade, White Baguette & Crackers*

Brie

French cow milk, soft-ripened & molded with white rind

Goat Cheese

German goat milk, very mild taste, curdy

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram
fruity nose with touches of pepper & enjoyable freshness

Blauer Zweigelt, Winery Mörwald, Wagram
nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Blue Cheese Stuffed Meatballs & Micro Herbs
porcini dust reduction

Fresh Roasted Mushrooms à La Crème
bread dumpling & fresh garden herbs

Mache Lettuce & Crisp Bacon
chopped eggs, black bread croutons, pumpkin seeds, potato dressing

Yellow Bell Pepper Potage
chicken dumpling, crayfish tails

MAIN COURSE

Osso Buco
braised veal shank, papardelle, fried vegetables

Pan-Seared Halibut
melted leeks, pommery mashed potatoes, warm mushroom-bacon vinaigrette

Vegetable Chili
black & white beans, pea guacamole, pico de gallo, sour cream

DESSERTS

Crisp Ginger Bread & Chocolate Vienetta
red wine butter ice

Ice Cream yogurt

Sorbet maracujá

Sauces chocolate, butterscotch, forest berries

Apple Cake

Fruit Plate fresh nectarines

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Plum Chutney, Nut Baguette & Crackers*

Saint Albray

French cow milk, soft taste with white-red rind

Weinkäse

Austrian cow milk, semi hard, rind washed with austrian red wine, sharp aroma

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Riesling, Winery Dr. Loosen, Moselle

refreshing wine with zippy acidity & balancing bright flavors of pear, apricot, mango & lime

Blauer Zweigelt, Winery Mörwald, Wagram

nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Filipino Shrimp Egg Roll
mixed vegetable, ginger dip

Bay Shrimp Cocktail
cocktail sauce

Greek Salad & Feta Cheese
cucumber, peppers, onions, olives & vinaigrette

Pot-Au-Feu
hearty beef broth, vegetables, pasta

MAIN COURSE

Zwiebelrostbraten & Crisp Onions
mashed potatoes, onion sauce, pickled cucumber

Asian-Spiced Turbot on Sesame Rice
turnips & grapes in cream

Vegetable Paella
fried tandoori-spiced tofu, crisp parsley

DESSERTS

Hot Chocolate Cake
chocolate foam, whipped cream

Ice Cream vanilla

Sorbet lemon

Sauces chocolate, butterscotch, forest berries

Linzer Cake

Fruit Plate fresh pineapple

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Orange-Mint Marmalade, Ciabatta & Crackers*

Kaiserthaler

Austrian cow milk, soft cheese with a particularly smooth melting texture

Comté

cow's cheese, taste of brown butter & roasted nuts, sweet finish

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram
fruity nose with touches of pepper & enjoyable freshness

Blauer Zweigelt, Winery Mörwald, Wagram
nose of red berries join gentle tannins to produce this soft red wine

** Regional Specialty: Ask your server for details.*

DINNER

FIRST COURSE

Hungarian Farmer Plate
salami, ham, peppers, körözött

Vanilla-Poached Scallops on Avocado Tartare
pepper, balsamic, molé sauce

Red Oak Leaf Lettuce & Caramelized-Pear Salad
cornbread muffins, crumbled blue cheese, sherry shallot vinaigrette

Roasted Eggplant & Garlic Soup
sautéed cherry tomatoes, sweet garlic chips

MAIN COURSE

Pan-Seared Rump Steak, Café de Paris
duchesse potatoes, string beans, mushrooms, tomato wedges

Pan-Seared River Trout
lentils, sweet potato, vegetable ragout, wasabi-yogurt sauce

Rigatoni Pasta
sautéed fresh spinach, apples, pine nuts, tomatoes, gorgonzola

DESSERTS

Tokajer Wine Mousse & Caramelized Walnuts
Grand Marnier sabayon

Ice Cream pistachio

Sorbet raspberry

Sauces chocolate, butterscotch, forest berries

Dobosz Cake

Fruit Plate fresh peaches

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Red Onion Confit, White Baguette & Crackers*

Saint Albray

French cow milk, soft taste with white-red rind

Provolone

Italian semi-hard cheese, creamy butter taste

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Fillet of Salmon

Roasted Chicken Breast

Seared New York Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram
fruity nose with touches of pepper & enjoyable freshness

Blaifränkisch, Winery Tüzkö, Szekszárdi
spicy nose & wild berry flavor in harmony with fine tannins

** Regional Specialty: Ask your server for details.*