

APPETIZER

***traditional beef tartare**
 toasted baguette

roasted butternut squash 🌿
 arugula, black radish,
 mango, hearts of palm

fresh strawberries 🌿
 cherry syrup, maraschino liqueur

***fresh local mussels**
 coconut lemongrass

chilled shrimp 🍷
 horseradish-spiked cocktail sauce

serrano cured ham 🍷
 marinated artichokes, pecorino romano

ENTRÉE

tamarind-braised grouper fillet
 sweet ginger sauce, steamed rice,
 stir-fried vegetables

traditional beef bourguignon 🍷
 handmade tagliatelle

veal oscar medallions
 asparagus, crabmeat, hollandaise sauce,
 gratinated polenta

pancetta-wrapped turkey tournedos
 truffle-balsamic jus, potato gnocchi, vegetables

stuffed roasted tomatoes 🌿
 orzo, mediterranean vegetables, mushrooms,
 cashew pesto

cavatelli pasta
 fresh littleneck clams, garlic-pinot grigio sauce

***salmon supreme** 🍷
 rice pilaf, choron sauce

***sirloin steak** 🍷
 certified black angus beef, french fries,
 garlic butter rosette

herb-crusted rotisserie chicken 🍷
 mashed potatoes, jus de rôti

SOUP

baked onion soup 🍷
 gruyère cheese crust

beef consommé
 diablottins

lobster bisque 🍷
 armagnac cream

SALAD

hoisin duck salad
 assorted vegetables,
 thai sweet chili sauce

sicilian salad 🌿
 baby greens, onions, tomatoes,
 italian black olives, capers,
 red wine vinaigrette

caesar salad 🍷
 traditional garnish

mixed greens salad 🌿
 choice of dressing

SIDE DISH

always available

assorted vegetables

stir-fried vegetables

mashed potatoes

baked idaho potato

rosemary potatoes

pasta
 choice of sauce:
 bolognese
 tomato 🌿
 pesto 🌿

— COURSE-BY-COURSE SELECTIONS —



JACQUES PÉPIN

Featured in Executive Culinary Director Jacques Pépin's namesake restaurant on Marina and Riviera, these dishes are some of Chef Pépin's favorite French selections.

FIRST COURSE
baked onion soup
 gruyère cheese crust

ENTRÉE
traditional beef bourguignon
 handmade tagliatelle

DESSERT
almond croquant
 pistachio mousse

GLOBAL CUISINE

Our executive chef invites you to discover dishes from around the world.

Tonight: Taste of Asia

FIRST COURSE
***fresh local mussels**
 coconut lemongrass

SECOND COURSE
hoisin duck salad
 assorted vegetables,
 thai sweet chili sauce

ENTRÉE
tamarind-braised grouper fillet
 sweet ginger sauce, steamed rice,
 stir-fried vegetables

DESSERT
mango sticky rice 🌿 🍷

AQUAMAR VITALITY CUISINE

Reflecting the holistic approach of the Aquamar Spa + Vitality Center, these exceptionally light, healthy and flavorful options are designed to nourish your body and support your wellness.

[calories / fat grams / fiber grams]

FIRST COURSE
roasted butternut squash 🌿
 arugula, black radish, mango,
 hearts of palm
 [170 / 10 / 5]

SECOND COURSE
***fresh local mussels**
 coconut lemongrass
 [202 / 9 / 2]

ENTRÉE
tamarind-braised grouper fillet
 sweet ginger sauce, steamed rice,
 stir-fried vegetables
 [320 / 21 / 1]

DESSERT
mango sticky rice 🌿 🍷
 [170 / 11 / 1]

— RECOMMENDED RESERVES —

WINE

Year | wine name wine type region, country \$\$
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PUT YOURSELF IN OUR HANDS

Tell us about your likes, aversions & allergies

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

- 🌿 lacto-ovo vegetarian
- 🌿 plant-based
- 🍷 Jacques Pépin selection
- 🍷 Oceania signature
- 🍷 no-sugar-added