CONVIVIUM
DINING COMMUNITY

MENU

AMUSE-BOUCHE

A complimentary offering from the chef

APPETIZERS

- Scallop in White Wine Sauce with Black Caviar
- Beef Tartare on Layered Potato Gratin
- Grilled Octopus with Chimichurri and Red Pepper Mousse
- Heirloom Tomato Carpaccio with Spicy Melon Dressing (V)

SALADS

- Fig Salad *(vegan option available)*
- Caesar Salad
- Char-Grilled Calamari Salad

MAIN COURSES

- Duck Breast with Foie Gras,
  Potato Gratin and Grilled Pear
- Prime Striploin (12 oz) with House-Made Parsnip Chips,
  Yorkshire Pudding and Mushroom Demi-Glace
- Filet Mignon (9 oz) with Seasonal Truffles,
  French-Style Mashed Potatoes and Peppercorn Demi-Glace
- Grilled Branzino Fillet with Prawns, Beurre Blanc Sauce,
  Red Caviar and Asparagus
- Mushroom Risotto with Seasonal Truffles (V)

DESSERTS

- Éclair with Chocolate Cream
- Choux with Diplomat Cream
- Lime Sorbet (V)