



WHITE ELEPHANTSM
HOTEL · RESIDENCES

À La Carte Dinner

Appetizers, Soups and Salads

Shrimp Cocktail with Traditional Cocktail Sauce
Crab Cake Mini Wedge with Spicy Mayonnaise
Roasted Portobello with Warm Goat Cheese and Arugula
Seasonal Soup
Clam Chowder
Asparagus Fingerling Potato and Bacon Salad
Beet, Arugula and Goat Cheese Salad
Romaine Leaves with Caesar Dressing
Wedge Salad with Crumbled Blue Cheese, Baby Tomatoes and Cucumber
Bartlett Farm Tomato, Mozzarella and Sweet Onion Salad

Dinner Entrées

Panko-Crusted Organic Chicken with Citrus Beurre Blanc
Garlic Mashed Potatoes and Ginger Honey Carrots

Grilled Beef Tenderloin with Caramelized Onion and Port Demi-Glaze
Steamed Spinach and Whipped Potatoes

Seared Halibut Filet with Thyme Butter
Lobster Risotto and Haricots Verts

Two-Pound Boiled Lobster

Broiled Domestic Lamb Rack with Fig Glace
Mushroom Risotto and Grilled Vegetables

Duo Entrées

"Surf and Turf"
Lobster Tail and Tenderloin with Beurre Rouge Sauce
Garlic Whipped Potatoes and Asparagus

Brioche Baked Halibut and Seared Chicken Breast with Garlic Tarragon Sauce
Parmesan Herb Risotto

Panko-Crusted Chicken Breast and Beef Tenderloin
Roasted Potatoes and Tomato Ragù

Seared Salmon Filet and Colorado Rack of Lamb
Wild Mushroom Croquette

Dessert Selections

A Slice of Cake
Rich Chocolate Cake, Dark Chocolate Ganache

Classic Crème Brûlée with Small Cookies

Nantucket Cream Pie
Chocolate Glazed Golden Cake, Pastry Cream, Caramel

Fresh Fruit and Berries with Vanilla Whipped Cream

Summer Berry Croissant Bread Pudding with Red Currant Sauce