

# Christmas

Annet Room

RESTAURANT • MARTINI BAR • SUITES

## Appetizers

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### Soup

chef's daily inspiration

### Hearts of Romaine

crisp romaine lettuce, drizzled with a lemon garlic aioli, warm double smoked bacon, herb croutons and grated parmesan

### Baby Spinach and Feta Salad

tossed with cherry tomatoes, red onion, and cucumber, in our chipotle pommery dressing

### Thai Crunch Salad

shredded nappa and red cabbage, julienne cucumbers & carrots, and crispy wontons in a cilantro, lime vinaigrette, topped with a thai peanut dressing, and roasted peanuts

### Spring Rolls

crispy vegetarian spring rolls, soy lime and peanut dipping sauces

## Entrées

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### Filet Mignon

double smoked bacon wrapped 7 oz. AAA beef tenderloin, shallot red wine reduction, garlic chive mashed potatoes, roasted vegetables

### Spinach and Goats Cheese Stuffed Chicken Supreme

compound herb butter, garlic mashed potatoes, roasted root vegetables

### Asian Mango Salmon

pan seared Atlantic salmon with sautéed Asian vegetables, jasmine rice and fresh mango salsa

### Teriyaki Chow Mein

stir fried ramen noodles with soy, ginger, garlic and sautéed Asian vegetables with your choice of shrimp, sautéed beef tenderloin, or roasted chicken breast

## Desserts

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### Classic Crème Brulée

made with a vanilla bean

### Chocolate Peanut Butter Cheesecake

drizzled with chocolate sauce

### Warm Apple and Mixed Berry Crisp

with vanilla ice cream

*39.95 per person plus taxes & gratuity*

*5.00 supplemental charge for filet mignon*