

SPECIAL DIET INFORMATION

5-Course Maine Lobster & Prime Tenderloin of Beef Dinner

		DAIRY PRODUCTS (MILK / BUTTER)	EGG	GARLIC	ONIONS	NUTS	SHELLFISH	SOY (SOY SAUCE, SOY LECITHIN)	VEGAN	GLUTEN FREE
At Your Table Cheese & Charcuterie Board	Proscuitto, Coppa and Salami									√
	Cheese	√								√
	Vegetables			. •					√	√
	Fruits			. •					√	✓
	Nuts					✓		-	✓	✓
Nova Scotia Maine Lobster & Beet Carpaccio Salad	Nova Scotia Maine Lobster*						✓			✓
	Beet Carpaccio Salad Composed of Locally Grown Vegetables & Endive			✓	✓					√
	Housemade Champagne-Chive Vinaigrette			✓	✓			✓	✓	✓
Intermezzo	Seasonal Fruit Sorbet								\checkmark	\checkmark
USDA Prime Tenderloin of Beef	USDA Prime Tenderloin of Beef			\checkmark	✓					\checkmark
	Demi Sauce			\checkmark	✓					
	Truffle Mashed Potato ¹	✓								✓
	Seasonal Vegetables ²			✓					✓	✓
Chef's Special Dessert	Cheese Cake	\checkmark	\checkmark							
	Seasonal Gelato & Sorbet	✓								✓
	Fruit and Berries								√	\checkmark
Bread	Freshly Baked Brioche	✓	✓							
	Butter	\checkmark								
Chicken (Alternative Entrée) Includes 1 & 2 from Main Entrée	Seared Chicken			✓						√
	Baby Portabello Mushroom			✓					\checkmark	\checkmark
Fish (Alternative Entrée) Includes 1 & 2 from Main Entrée	Seared Salmon	\checkmark								\checkmark
	Beurre Blanc	✓		✓	✓					
	Buttered Capers	✓								
Vegan / Gluten-Free (Alternative Entrée) Includes 2 from Main Entrée	Vegetable Stuffed Portabella Mushroom			✓	✓				✓	✓
	Vegetable Glaze			✓	✓				✓	√
	Vegetable Truffle Mashed Potatoes								√	\checkmark