

SUNDAY, JULY 14, 2013

THE RESTAURANT

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CHEF MARTIN'S DINNER

CARPACCIO OF YELLOWFIN TUNA NICOISE\*

egg, olive tapenade, herb salad

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WHITE TOMATO VELOUTE

basil foam

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MANCHEGO CHEESE RAVIOLI

prosecco nage

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GUAVA SORBET

champagne topping

Ω

BAKED HALIBUT VIENNOISE STYLE\*

melted leeks, mashed potatoes, red wine-butter sauce

OR

SLOW ROASTED CHATEAUBRIAND\*

squash and spinach risotto, fresh chanterelle mushrooms, shallot jus

VEGETARIAN

THYME ONION & GRUYERE TART

warm fennel and tomato salad

DESSERT

PALET D'CREME

tarragon creme, raspberry foam, estonian honey & mascarpone sorbet

SELECTION OF ICE PRALINES

**Available Through Room Service During Restaurant Opening Hours**

RESTAURANT 2

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CHEF'S COCKTAIL: CAVIAR IN THE CLOUD, FOGGY POTATOES\*

COWBOY ROLL - SEARED FLANK STEAK, PORTOBELLO, SESAME SAUCE\*

BARBEQUED KING SALMON ROLL - JALAPENO, CUCUMBER, MELTED MOZZARELLA, WASABI MAYO\*

DUCK CONFIT POP - ROASTED PEPPER RELISH, CREAMY CHILI DIP

TEA SMOKED GAME PRESSE, CHESTNUT SPAETZLE


PORCINI @ CHESTNUT CAPPUCINO, HONEY SPICED SQUAB @ FIG EMPANADA

FLOATING LOBSTER, PESTO CREAM, RED PEPPER FONDUE, LIME FROTH  
GRILLED BEEF TENDERLOIN, FOREST MUSHROOMS, TRUFFLED EMULSION\*

APRICOT BEIGNETS, CITRUS COMPOTE, CALVADOS ICE CREAM

THE FOLLOWING WINES ARE RECOMMENDED TO ENHANCE YOUR DINNER EXPERIENCE

HANZELL, CHARDONNAY, SONOMA VALLEY	2011	\$99.00
NORTHSTAR, WALLA WALLA VALLEY, WASHINGTON STATE	2005	\$64.00

The innovative tasting menus at Restaurant 2 are served in a casual, friendly style. Seating is limited and reservations are required. Touch  Guests may be seated together at tables for six, another way to ensure a fun, informal dining experience at our most unusual dinner option.

\*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness, especially if you have certain medical conditions