

grill

~The Private Dining Room Experience at St. Regis~

~FIRST COURSE~

SOUP OF THE SEASON
Fresh Market Ingredients

OR

KNOLLS FARMS FIG SALAD
Baby Arugula, Laura Chenel Goat Cheese, Candied Walnuts,
Aged Balsamic Vinaigrette

~ENTRÉE~

ROASTED BLACK COD
Braised Butter Beans, Dandelion Greens, Cipollini Onions, Sauce Verte

OR

6 oz. RIB EYE
Aligote Potato, Spaghetti Squash, King Trumpet Mushrooms, Veal Jus

~DESSERT~

COCONUT MANGO VERRINE
Malibu Compressed Pineapple, Lime Cake