



Golden Emerald

HOTELS & RESORTS

Plates

AUTUMN VEGETABLES
butternut squash, sage, alepo aioli

KALE SALAD
celery, grapes, walnut puree

WATERCRESS SALAD
butternut squash, sage, alepo aioli

D'ESCARGOT CASSEROLE
red wine cranberry beans

Sides

BITTER GREENS
vinaigrette, lemon

BRUSSEL SPROUTS
anchovy, garlic, butter

HAND-CUT FRIES
pub gravy sauce

Entreés

SEARED TUNA
puree, fingerling potatoes, chorizo dressing

SWISS SALMON
mushrooms, amaranth porridge, red salmon

SPICED DUCK
butternut squash, escarole, apple cider

PAN-FRIED CHICKPEA CAKE
slow-cooked onion puree, braised greens

Desserts

TIRAMISU BUDINO
chocolate pudding, mascarpone mousse

PINE NUT TART
brown butter gelato

STRAWBERRY PANNA COTTA
chocolate gelato sandwich, strawberry bits