



## **Fall & Winter Culinary Offerings**

### **Consommés, Bisques & Soup**

**Lobster Bisque with Garlic Crostini**  
With Lobster Meat

**Pumpkin & Apple Soup**

**Orange Carrot Soup with Chili**

**Grandma's Pea Soup**

**New England Clam Chowder**

**Oyster Stew**

Rich & Creamy Soup with Blue Point Oysters, Leeks, Celery, Onions & Parsley

**Creamy Potato Soup**

With a Choice of: Lobster, Smoked Salmon, Bacon or Croutons

**Cauliflower Soup with King Crab & Avocado Aioli**

**Spicy Lemongrass Soup with Tiger Prawn & Cilantro Aioli**

**Roasted Butternut Squash Soup with Chorizo**

**Roasted Corn Soup with Cajun Spice & Popcorn**

**Mussel & Fennel Bisque**

**Truffled Celery Root Cream Soup with Scandinavian Crevettes**

### **Garden Greens**

**Pickled Beet Salad with Goat Cheese Fritters**

**Winter Mache Salad**

With Marinated Butternut Squash, Slivered Almonds & Lingonberry Vinaigrette

**Endive Salad with Sautéed Forest Mushrooms & Potato Bacon Dressing**

**Waldorf Salad**

Celery Root & Apple Julienne with Grapes & Walnuts



## Fjord Fall & Winter Culinary Offerings

### **Classic Caesar Ritz**

With Bacon, Kalamata Olives & Croutons

### **Caesar Salad**

Romaine Hearts, Parmesan & Croutons

### **Caesar Salad with Sun Dried Cranberries, Toasted Pecans & Croutons**

### **Saint Lawrence Caesar**

Wedge of Ice Berg Lettuce a Chunk of Blue Cheese & Crisp Bacon  
With Thousand Island Dressing

### **Arugula Salad on Pear Carpaccio**

With Candied Walnuts & Gorgonzola Fior Dolce

### **Spinach Salad**

Truffle Pecorino, Red Onion, Kalamata Olives & Aged Balsamic Vinaigrette

### **Fjords Classic Gorgonzola**

Ice Berg & Romaine Lettuce with Cherry Tomatoes, Onion, Crumbled Gorgonzola Cheese  
& Apple Cider Vinaigrette

## **First Courses & Small Plate Entrées**

**Chicken & Salmon Ravioli with Morels & Brandy Cream Sauce**

**Forest Mushroom Risotto with Parmesan Shards**

**Pumpkin Risotto with Crisp Pancetta Bacon & Fried Sage**

**Potato Gnocchi with Scallions, Cherry Tomatoes & Goat Cream Cheese**

**Mussels in Green Peppercorn Cream Sauce & Garlic Baguette**

**Cantaloupe Melon Salad with Mint & Canadian Lobster**

**Bread Dumpling in Mushroom Cream Sauce**

**Herbed Goat Cheese Tart with Mushrooms & Salad Bouquet**

### **Oyster Shot with Bloody Mary**

Petite Shot of Bloody Mary, Celery Stick & Bluepoint Oyster

### **Grilled Gambas with Orange Fennel Salad**

(U12 Peel & Eat Shrimp)

### **Duck Pate**

With Caramelized Calvados Apples, Salad Bouquet & Lingonberry Vinaigrette



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### Principal Plates

#### **Potato Wrapped Sea Bass**

Chilean Sea Bass Wrapped in Potato Strings with Aged Balsamic  
Lentils & Gnocchi

#### **Halibut with Mediterranean Country Hash**

Pan Seared Halibut with Red Onion, Celery  
Scallion, Kalamata Olives & Potatoes

#### **Sole & Salmon Rosettes**

With Spinach & Horseradish Smashed Potatoes

#### **Turbot with Chanterelles on Celery Root - Potato Puree**

#### **Poached Cod with Crabmeat Timbale**

With Cilantro Sauerkraut & Rissolle Potatoes

#### **Pot Au Feu**

With Red Snapper & Mussels Poached in Pernot & Saffron Broth with Fennel  
Celery & Carrots, Served with Rice

#### **Surf & Turf**

6 oz. Filet of Beef with 4 oz. Lobster Tail with Broccoli & Twice Baked Potato

#### **Coffee Rubbed Grilled Flank Steak**

With Green Asparagus & Lobster Mac & Cheese

#### **Braised Short Ribs**

With Truffle Edamame & Parmesan Polenta Cakes

#### **Rack of Lamb**

With White Bean Ragout & Roasted Fingerling Potatoes  
Braised White Beans with Roma Tomatoes, Shallots, Bacon & Herbs

#### **Honey shallot Encrusted Filet of Beef**

With Haricot Vertes - Baby Carrot Bundle & Horseradish  
Scented Mashed Potatoes

#### **Herb Roasted Chateaubriand**

With Wild Mushroom Ragout & Rosemary Potato Puree

#### **French Breast of Chicken with Forest Mushrooms**

And Mashed Turnip Potato Puree

#### **Honey Glazed Duck Breast with Creamy Savoy Cabbage**

And Buttered Parsley Spaetzle

#### **Braised Venison - Mushroom Ragout**

With Lingonberry Berry Compote, Vichy Carrots & Bread Dumplings



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Desserts

**Pumpkin Cheese Cake**

**Pumpkin Pie**

**Pecan Pie**

**Apple Streusel**

**Raspberry Streusel**

**Apple Strudel with Vanilla Bean Ice Cream**

**Blueberry Cobbler**

**Cherry Cobbler**

**Rhubarb Cobbler**

**Mousse Au Chocolate with Poached Pear & Mint**

**Poached Pear in a Bee Hive**

Pear poached in white wine, cinnamon & wrapped in puff pastry  
Served with Crème Anglaise

**Berry Compote with Cinnamon Ice Cream**

**Assorted Homemade Cookies & Chocolate Truffle Brownies**