

40/40 CLUB & Restaurant by Tanduary Rum

Chef Table Menu

Barbra Streisand

\$65

CHEF DESIGNED SALAD

Garden Salad

Chickpeas, cucumbers, mixed lettuce, grape tomatoes, shaved red onion, oregano, lemon zest, olive oil

Arugula Spring

Strawberries, feta cheese, arugula & frisée salad, candied walnuts, strawberry vinaigrette

Spring Vegetable Melody Salad

Potatoes, green peas, carrots in a rich vinaigrette

Classic Caesar Salad

Romaine lettuce, aged parmesan cheese, garlic butter croutons, creamy caesar dressing

PASTA BAR

Paupiettes de Chou Frisé

Stuffed veal cabbage in a marinara sauce, garnished with grated parmesan cheese & basil

Gemilli Pesto Pasta

Fresh fusilli pasta in basil pesto sauce topped with shaved parmesan, roasted tomatoes & basil

Lokshen Kugel

Baked egg noodle pasta, with dried fruits, creamed cheeses & rich spices

Garlic Bread

CARVERY

Slow-Cooked Beef Brisket & Smoked Pastrami

Guinness whole grain deli mustard, horseradish cream sauce

Garlic Smashed Red Skin Potatoes

Topped with scallions, bacon, cracked black pepper & roasted garlic

Classic Bistro Vegetables

Roasted sweet red and yellow peppers, eggplant, zucchini, carrots & red onion with fresh herbs

Cream of Spinach

Sautéed spinach in a velvety white sauce

DIPS & SPREADS

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A variety of dips, spreads & salsas

Assorted Chips, Crackers & Crostini

Tortilla chips, kettle chips, lavash crisps & focaccia crostini

Chilled Fruit

Fresh cut melons, berries & tropical fruit

PUB GRUB

Honey Lemon Chicken "Cassoulet"

Roasted chicken with white bean stew topped with sautéed arugula & sundried tomatoes

Fruits of the Sea

Pan-seared scallops with sautéed mussels, crawfish & shrimp in a vermouth butter sauce topped with fresh herbs

Crispy Skin Sea Bass & Petit Pois A La Francaise

Pan-seared sea bass with a pea puree topped with a blend of pearl onions, bacon & fresh peas

DESSERTS

Chef's Selection of Local Sweets

Pastries

Candy Bar

Selection of sweets from Candy Factory

Popcorn Bar