



**MARRIOTT MARQUIS**  
NEW YORK

[Thursday Dinner September 13, 2018](#)

**FIRST COURSE**

POTATO LEEK EN CROUTE & SALAD SPINACH, KALE, RED ENDIVE, SHAVED HARD GOAT CHEESE, DRIED CRANBERRIES, PICKLED MUSTARD SEEDS, BACON LARDONS, CHIVES CHAMPAGNE VINAIGRETTE  
(NO BACON)

**DUET OF ENTRÉE:**

BEEF TENDERLOIN, TRUFFLE BUTTER AND PAN SEARED CHICKEN BREAST  
ROASTED OYSTER MUSHROOMS, BEAN MEDLEY, BUTTER MASHED POTATO, ROSEMARY CHICKEN JUS

**DESSERT**

SALTED CHOCOLATE CARAMEL BRULEE TART  
CRÈME FRAICHE ICE CREAM

**(SILENT VEGETARIAN OPTION)**

CAULIFLOWER STEAK, SAUTÉED QUINOA, SPINACH, WILD MUSHROOMS CAPERS, GOLDEN RAISINS  
(NO PINE NUT RELISH)

**\$191.00 ALL INCLUSIVE**

[Friday Lunch September 14, 2018](#)

**FIRST COURSE**

SPRING MESCLUN GREENS OVEN ROASTED TOMATO, CUCUMBER, RADISHES, DRIED CRANBERRIES AND BACON LARDONS, BALSAMIC VINAIGRETTE

**ENTRÉE**

LEMON HERB CHICKEN BREAST  
CAULIFLOWER POTATO GRATIN, HARICOT VERTS,  
TOMATO JAM, NATURAL JUS

**DESSERT:**

VANILLA TART SHELL  
YUZU CARAMEL AND PRALINE MOUSSE

**(SILENT VEGETARIAN OPTION)**

PORTOBELLO & GOAT CHEESE TURNOVER, HERB STUFFED TOMATO, PARSNIP PUREE

**\$132.00 ALL INCLUSIVE**

[Saturday Dinner September 15, 2018](#)

**FIRST COURSE**

OUR SIGNATURE WILD MUSHROOM BISQUE EN CROUTE  
MARKET GREENS, BLISTERED TOMATOES, CUCUMBERS, PICKLED ONIONS, RADISHES, BLUE CHEESE, CHAMPAGNE VINAIGRETTE  
(MUSHROOM BISQUE NON-DAIRY)  
(NO TOASTED PINE NUTS ON MARKET GREENS)

**ENTRÉE**

TOMATO BRAISED BEEF SHORT RIB  
MANCHEGO POLENTA, CARROTS AND PEAS, NATURAL JUS

**DESSERT**

UPSTATE APPLE AND ALMOND TART WITH VANILLA SAUCE

**(SILENT VEGETARIAN OPTION)**

ROASTED ASPARAGUS RAVIOLI  
ASIAGO CREAM SAUCE, TOMATO JAM

**\$191.00 ALL INCLUSIVE**