



# WHITE WINES

GLASS BOTTLE

## RIESLING

278 Yalumba, "The Y Series", Australia 9 35

## PINOT GRIGIO

702 MacMurray Ranch, Sonoma Coast, California 10 39

## SAUVIGNON BLANC

343 Kim Crawford, Marlborough, New Zealand 10 39

716 Honig, Napa, California 11 42

## CHARDONNAY

663 Bonterra, Mendocino,  
*Organically Grown Grapes*, California 9 35

655 Glen Carlou, Paarl, South Africa 11 45

654 Hess, "Su'skol Vineyard", Napa, California 9 42

## ADVENTUROUS WHITES

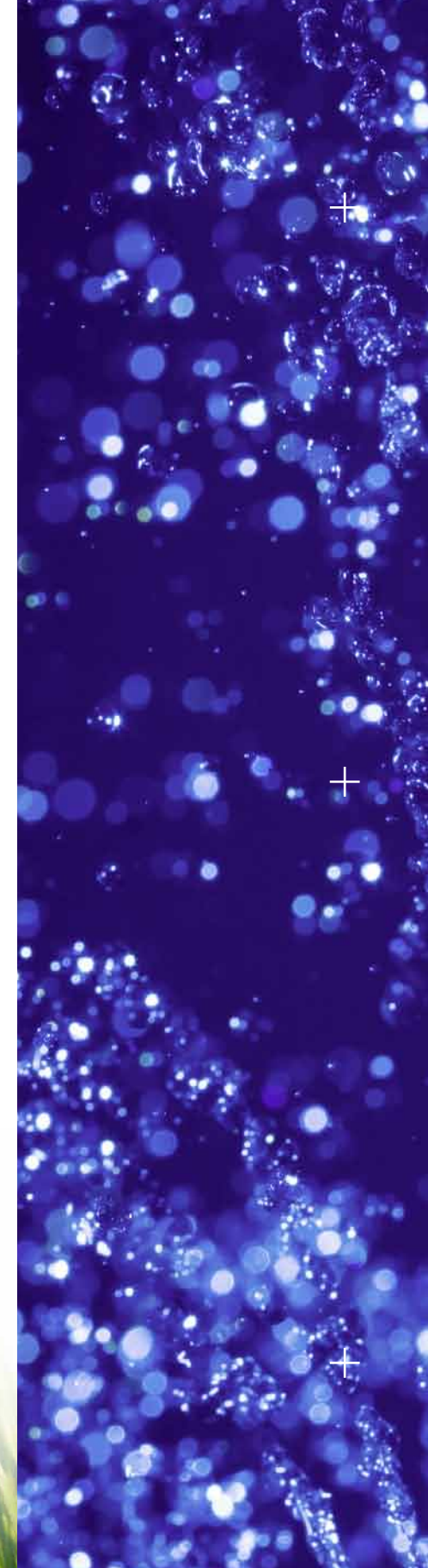
695 Paco & Lola, Albariño, Rias Baixas, Spain 10 45

339 Château La Nerthe, Blanc,  
Châteauneuf-du-Pape, France 20 79

## BLUSH

295 Beringer, White Zinfandel, California 7 27

628 Mas de la Dame, *Rosé*,  
Les Baux de Provence, France 9 35





# RED WINES

GLASS      BOTTLE

## PINOT NOIR

711 Viña Cono Sur, Vision, Colchagua Valley, Chile      9      35

## ADVENTUROUS REDS

686 Familia Rutini, Malbec,  
“Felipe Rutini”, Mendoza, Argentina      11      42

676 Torres, Ribera del Duero, “Celeste”, *Crianza*, Spain      10      39

## CABERNET SAUVIGNON

641 Bonterra, Mendocino,  
*Organically Grown Grapes*, California      9      35

635 Hess Collection, Mt. Veeder, California      9      42

## SYRAH

729 Bridlewood, Central Coast, California      9      35

## ZINFANDEL

731 XYZin, “10 Year Old Vines”, California      11      42



# APPETIZERS

**MEXICAN SHRIMP BOWL** with Avocado and Zesty Tomato Salsa

**MEDITERRANEAN RATATOUILLE** in a Baked Eggplant with Soft Mozzarella (v)

**TURKEY RISsoles** Tossed with Roasted Red Bell Pepper, Tomatoes and Almond Sauce

**TOASTED BARLEY MUSHROOM RISOTTO** Green Asparagus and Parmesan Cheese Shavings (v)

**SEA SCALLOPS AND WHITEFISH CEVICHE** Fresh Lime, Peppers, Sweet Potatoes and Red Onions

**YELLOWTAIL TUNA SASHIMI** Enoki Mushrooms, Scallions, Daikon Sprouts and Citrus-Ponzu Sauce

# SOUPS

**HEARTY CHICKEN MINESTRONE** with Pappardelle Pasta

**CARIBBEAN PUMPKIN-COCONUT POT** with Spicy Pumpkin Seeds

**SAFFRON-SCENTED SEAFOOD BOUILLABAISSÉ** and a Fresh Thyme Crostini

**ICED CUCUMBER-YOGURT BISQUE** Finished with Fresh Dill (v)

**CAULIFLOWER-AND-LEEK SOUP** with a Dash of White Wine and Toasted Almonds (v)

# SALADS

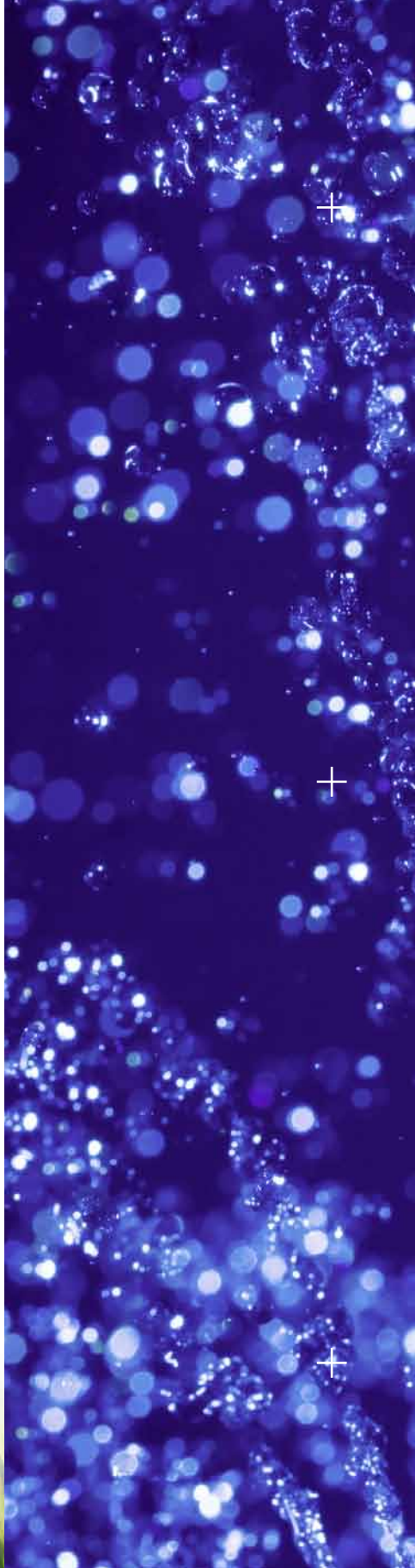
**ROASTED BABY BEETS AND SPINACH** with Goat Cheese Crumble and Chive Vinaigrette

**CRUNCHY ICEBERG LETTUCE** with Gorgonzola Cheese, Toasted Almonds, Chives and Avocado Dressing

**CUCUMBER-ARUGULA RIBBONS** with Artichokes, Fennel, Grape Tomatoes, Parmesan and Lemon Drizzle

**ORANGE, GRAPEFRUIT AND ASPARAGUS SALAD** with Crisp Watercress, Pecans and Honey-Mustard Dressing

**WARM POACHED EGG ON ASSORTED GREENS** with Yellow Tomatoes, Multi-Seeds Croutons and French Vinaigrette





# ENTRÉES

**RED CURRY SEARED RARE TUNA** on Asian Vegetable Panache and Lime-Soy Reduction

**CHAR-GRILLED PORK TENDERLOIN FILET** Creamless Creamed Corn  
and Turkey Bacon Vinaigrette

**ORECCHIETTE PASTA** Tossed in Roma Tomato Foam with Baby Mozzarella  
and Pesto (v)

**WHEAT GERM-CITRUS CRUSTED SALMON** Squash Julienne, Tomato Petals  
and Parsnip-Spinach Coulis

**PIMENTÓN ROASTED CHICKEN BREAST** Atop Grilled Pineapple Slices  
and a Warm Carrot-Cilantro-Scallion Slaw

**PEPPERCORN SEARED BISON TENDERLOIN** Asparagus, Grilled Vegetables  
and Balsamic Vinegar Glaze

**MUSCOVY DUCK BREAST ON LENTILS** Seasonal Vegetables, Pomegranate Pearls  
and Black Currant Glaze

**ROSEMARY ROASTED LAMB LOIN MEDALLIONS** Chickpea-Soy Bean Succotash  
and Red Wine Vinaigrette

**CHIPOTLE-SPICED BASA FISH FILLET** Steamed in Corn Husk with Root Vegetables,  
Fresh Thyme and Cilantro

**SAUTÉED VEAL SCALOPPINI** Barley Risotto, Chef's Vegetables, Lemon-Caper Sauce  
and Crisp Basil

## SIDE DISHES

**STEAMED SPINACH • TOASTED BARLEY-MUSHROOM RISOTTO**

**WHITE BEAN RAGOÛT • CHAR-GRILLED SWEET POTATOES**

**BROCCOLINI WITH SOFT-BAKED GARLIC CHIPS**

**CABBAGE-MANGO SLAW WITH RICE WINE VINAIGRETTE**

## DESSERT BUFFET

To stay true to the Solarium idea of healthy living through healthful eating, our talented pastry team proudly presents a grand variety of delectable Low Fat and No Sugar-added desserts to delight all your senses.

(v) - Vegetarian Selection



