



APPETIZERS

Silver and Gold Egg 18

Calvisius Caviar Oscietra
Quail Egg, Potato Espuma, Caramelized Onions

Oysters on the Half Shell 14

Kaffir Lime Granita, Citrus Vinaigrette

Big Eye Toro Tuna Tartare 14

Iberico Ham Broth, Orange, Feta

Cauliflower Soup 12

Vadouvan Curry, Foie Gras, Quinoa

(v) **Local Organic Baby Lettuces 11**

Golden Balsamic Vinaigrette, Cherry Tomatoes
Watermelon Radishes, Carrots

(v) **Wilted Bloomsdale Spinach Salad 12**

Toasted Pine Nuts, Feta Cheese, Port Strawberries
Rhubarb Vinaigrette

Spaghetti Carbonara 14

Slow Poached Egg, Pancetta
entrée 24

(v) **Spring Carnaroli Risotto 14**

Creamy Carnaroli Rice, Spring Garlic, North Pacific Dungeness Crab,
Peas, Ramps, Seaweed, Soy Bean, Sea Water Air
entrée 24

12 Hour Spanish Style Suckling Pig 13

Crispy Duck Egg, Truffle, Mashed Potato
Red Wine Jus

CALVISIUS CAVIAR OSCIETRA

Distinctively fresh and fruity, with firm well defined medium sized beads, with a greenish-gray to warm brown color

Twenty Eight grams of Calvisius
with blinis, toasted bread and garnishes
served with a complimentary
glass of Louis Roederer Champagne

125

An 18% Service Charge Will Be Applied To All Coral Casino Checks
Current Sales Tax Will Apply
No Cash Payment

SEAFOOD

Riviera Style John Dory 29

Steamed Manila Clams, Bloomsdale Spinach, Fingerling Potatoes
Mushrooms, White Wine Clam Broth

Bread Crusted Wild Salmon 30

Warm Bacon, Hazelnuts and Asparagus Salad
Stinging Nettle Beurre Blanc

Caciucco 33

Seafood Stew, Chorizo, Fish Broth, Eggplant, Orzo

POULTRY AND MEAT

Air Dried Guinea Hen 27

Garganelli Pasta, White Asparagus, Morel Mushrooms
White Wine Sauce

Whole Muscovy Duck 34

Foie Gras, Creamy Farro, Parsnip, White Raisins, Pear
Hen of the Woods Mushrooms, Spiced Duck Jus

Poached Spiced Moroccan Lamb Loin 40

Braised Lamb Head to Tail, Couscous, Greek Yogurt, Dates
Spiced Lamb Jus

Grilled U.S.D.A Prime Beef Cuts

Smoked Potato Purée, Seasonal Vegetables, Bone Marrow
Caramelized Onion, Au Poivre Sauce

7 oz	Prime Filet of Beef	37
16 oz	Beef Prime Rib Eye	39
10 oz	Snake River Kobe NY Strip	45

SUNSET SUPPERS

Choice of Appetizer *

Tuesday – Braised Lamb Head-to-Tail

Served with Pappardelle Pasta, Scented with Moroccan Spices

Wednesday – Prime Rib Of Beef

Jus, Potato Horseradish Espuma, Creamed Spinach

Thursday – Local Seafood Paella

Fish and Shellfish, Saffron Rice, Basque Chorizo

Choice Of Dessert

49

* Excluding Silver and Gold Egg and Suckling Pig

(v) Vegetarian