



THE WESTGATE ROOM  
FINE CALIFORNIA CUISINE

## APPETIZERS

### SEAFOOD CHOWDER

Scallop, Clams, Black Tiger Shrimp and Lobster,  
Black Summer Truffle, Parmesan and Poppy Seed Puff

### BURGUNDY ESCARGOT

Brie Cheese, Braised Endive, Apple Wood Smoked Bacon, Parsley Oil

### CAESAR

Baby Romaine Heart, Sourdough Croutons, Shaved Parmigiano Reggiano

### ALASKAN KING CRAB CAKE

Saffron Tagliatelle, Leeks, Red Bell Pepper Vinaigrette

### GRILLED BAJA PRAWNS

Saffron Risotto, Pancetta and Lemon Marmalade Parmigiano Reggiano Cream

### WESTGATE SALAD

Poached Red and Green Pears, Belgian Endive,  
Candied Walnuts, Roquefort and Aged Balsamic Vinaigrette

### BIG EYE YELLOW FIN AHI TUNA SASHIMI

Mango Pearl, Soy Sauce Cubes and Lime Foam

### GRILLED CALIFORNIA SQUAB AND VEAL SWEETBREAD

Granny Smith Apple Tatin, Red Currant and Braised Chestnut



THE WESTGATE ROOM  
FINE CALIFORNIA CUISINE

ENTREES

SMOKED PAPRIKA CRUSTED THAI SNAPPER

Fennel, Eggplant, Summer Squashes and Bouillabaisse Emulsion

SOY GLAZED RED KING SALMON

Spring Onion, Baby Shiitake Mushrooms, Daikon Radish and Soy Bean Sauce

ATLANTIC DOVER SOLE

Organic Seasonal Vegetables and Butter Meuniere

SESAME CRUSTED PACIFIC SEA BASS

Napa Cabbage, Hijiki Bean, Curried Fennel Puree and Sea Urchin Emulsion

DAY BOAT SEA SCALLOP CANELLONI

Saffron, Burgundy Black Truffle and Truffle Vermouth Sauce

RICOTTA CHEESE RAVIOLIS

Baby Spinach, Pine Nuts, Dried Apricot and Sage Butter Sauce

NEW YORK STRIP LOIN

Manchego Cheese Potato Gratin, Cipollini Onion and Grilled Asparagus

PRIME BEEF TENDERLOIN

Yukon Gold Potato Espuma, Shallot Jam, Port Wine Caviar and Rossini Sauce

MILK-FED VEAL CHOP

Honey Butternut Squash Mousseline, Baby Chanterelles and Parsnips

COLORADO LAMB CHOP

Kalamata Olives, Tomato, Fava Beans, Panisse and Balsamic Jus