

THE RICHARD & HELEN THOMAS CLUB

club dining / fall 2023

DINNER

FRENCH ONION SOUP

gruyere crostini

BEET SALAD

arugula, goat cheese, walnut, pickled red onion, balsamic dijon vinaigrette

GRILLED PEAR SALAD

gorgonzola, frisee, pepitas, honey thyme vinaigrette

SEABASS

almond crusted butternut squash, brown butter foam, chive

PARISIAN GNOCCHI

soubise, parmesan, pea tendril

GRILLED CHICKEN BREAST

mushroom gravy, whipped potato, truffle oil

BEEF TENDERLOIN

polenta, sauce Robert, caramelized onion, pepperoncini, cured egg yolk, chive

DESSERT

BRIGADEIRO

flight of chocolate, coconut, pistachio

BERRY PANNA COTTA

vanilla bean, berry coulis

SORBET + GELATO

seasonal flavors

COFFEE OR TEA IS OFFERED WITH DESSERT

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

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LUNCH

TOMATO + GOAT CHEESE SOUP

herbed croutons

APPLE BABY LETTUCE SALAD

manchego, pickled red onion, grapes, pinenuts, apple cider vinaigrette, fines herbs

GRILLED PEAR SALAD

gorgonzola, frisee, pepitas, honey thyme vinaigrette

TAGLIATELLE

short rib ragu, parmesan, chive oil

LOBSTER ROLL

toasted brioche roll, butter poached lobster, fennel, lemon aioli, fronds, chips

GRILLED CAPRESE

sourdough, fresh mozzarella, tomato, arugula, pesto, chips

CHICKEN + PROSCIUTTO SALTIMBOCCA

Italian peas, sage, pan gravy

A NONALCOHOLIC BEVERAGE IS OFFERED WITH LUNCH

DESSERT

BRIGADEIRO

flight of chocolate, coconut, pistachio

BERRY PANNA COTTA

vanilla bean, berry coulis, almond dust

SORBET + GELATO

seasonal flavors

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