

dinner

Zen Kitchen

SALADS

CAESAR 19.
romaine lettuce | chives | hard-boiled egg | aged
parmesan | rustic crouton
SUPPLEMENTAL
chicken 8.
shrimp 12.

CAPRESE 17. GF
heirloom tomatoes | fresh mozzarella | fig purée
balsamic reduction | watercress

CALIFORNIA COBB SALAD 24.
grilled chicken | double smoked bacon | cherry
tomatoes | avocado | hard-boiled egg | blue
cheese | fresh lettuce hearts | red wine vinaigrette

THAI BEEF SALAD* 24. GF
marinated grilled ribeye steak | cucumbers | mint
shallots | thai basil | sweet bird's eye chili-lime
vinaigrette

APPETIZERS

TUNA POKE * 24.
tuna | avocado | radish | spicy mayo | serrano chili
furikake wonton chips

CHARRED OCTOPUS 19.
spanish octopus | bacon flavored cranberry beans
shaved fennel | pepitas pesto

FRENCH ONION SOUP 10.
housemade croutons | gruyere cheese

DUCK FAT FRIES 15.
fine herbs | pecorino cheese | lemon garlic aioli

CRISPY FRIED CHICKEN 18.
crispy fried chicken leg and thigh | smoked gouda
bacon biscuit | rosemary spiced honey

MAINS

ROASTED HALF CHICKEN 32.
madras curry spiced chicken | scalloped mushroom potatoes
chicken jus

SPAGHETTI & MEATBALLS 26.

BRAISED LAMB PAPPARDELLE 32.
braised lamb ragout | pappardelle | pecorino cheese

U10 GEORGIA BAY SCALLOPS 38.
fennel leek soubise | pickled red onion | crispy leek

SKUNA BAY SALMON 32.
green lentil | baby root vegetable | coconut curry veloute

CERTIFIED ANGUS BEEF BURGER* 26.
served with choice of side salad or french fries
ground chuck meat | bibb lettuce | beefsteak tomato | caramelized
onions | cheddar | bacon

supplemental avocado 3.

CERTIFIED BLACK ANGUS CUTS*
scalloped mushroom potatoes | peppercorn jus
16 oz. rib eye 42.
14 oz. striploin 36.
8 oz. tenderloin 38.

SIDES

POTATO PUREE 12. GF
FRENCH FRIES 10. GF V
FORAGED MUSHROOMS 12. GF V
HONEY ROASTED HEIRLOOM CARROTS 12. GF V
TRUFFLE HAM MAC & CHEESE 16.

DESSERTS

MILK CHOCOLATE BLACKBERRY CAKE 12.
vanilla sponge | milk chocolate mousse | blackberry
jam | fresh blackberries

FLOURLESS CHOCOLATE FUDGE CAKE 12. GF
flourless sponge | 70% chocolate ganache | gluten free
sable | caramel glaze | light chocolate mousse

WALDORF ASTORIA RED VELVET CAKE 13.
cream cheese mousse | chocolate crèmeux | red
velvet cake | chocolate almond streusel | berry coulis

VANILLA BEAN CRÈME BRULÉE 10. GF
madagascar vanilla bean | caramelized sugar | fresh
berries

COCONUT TAPIOCA PUDDING 10. GF V
tapioca pearls | coconut milk | mango pineapple
compote | fresh seasonal fruits

HOMEMADE GELATO & SORBET 12.
choice of madagascar vanilla bean | intense dark
cocoa | farmer's market strawberry | lemon

As part of Waldorf Astoria commitment to environmental stewardship, this menu contains locally sourced, or sustainable items whenever possible. All cuisine is prepared without artificial trans-fat.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. | All parties of six or more will have a 18% service charge included.