

# dinner

# Zen Kitchen

## SALADS

CAESAR 19  
romaine lettuce | chives | hard-boiled egg | aged  
parmesan | rustic crouton  
SUPPLEMENTAL  
chicken 10  
shrimp 12

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

CALIFORNIA COBB SALAD 25  
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 \* 25  
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 16  
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 GF  
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 leak 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 4

CERTIFIED BLACK ANGUS CUTS \* GF  
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  
HONEY ROASTED HEIRLOOM CARROTS 12 GF  
TRUFFLE HAM MAC & CHEESE 16

## DESSERTS

COFFEE OPERA 14  
vanilla almond sponge | coffee caramel ganache |  
espresso soak | soft coffee truffle

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

SEASONAL VANILLA PANNA COTTA 12 GF  
vanilla panna cotta | berry pomegranate jus |  
candied orange zest | gluten free orange streusel |  
fresh pomegranate

COCONUT TAPIOCA PUDDING 10 GF V  
tapioca pearls | coconut milk | mango pineapple  
compote

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.