

Cité

e l e g a n t d i n i n g

AT THE TOP OF LAKE POINT TOWER

Dinner Menu



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First Course

Tuna Salmon Tartare

Avocado Mousse, Horseradish, Soy, Yuzu Vinaigrette 16

De la Mer "From the Sea"

Scallop, Sweet Blue Prawn, Golden Raisin Jus, Asparagus Foam 18

Parisian Gnocchi

Lobster, Spring Vegetable, Pistachio Emulsion 16

Crab Soufflé

Béarnaise Sabayon, Petit Herb Salad 16

Escargot François

Braised Bourgogne Snails, Garlic Herb Butter, Puff Pastry 14

Petite Steak Diane

Potato Confit, Charred Onion, Cognac Cream 16

Steak Tartare

Egg Yolk, Capers, Worcestershire Mayonnaise 14

Truffle Risotto

Aged Carnaroli, Wild Mushrooms, Truffle Foam 15



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Luxe

Hudson Valley Foie Gras

Amarena Cherries, Pickled Pearl Onions, Marcona Almonds, Brioche

22

Cité Caviar Service

Siberian Osetra Caviar (28g), Traditional Garnish

MP

Second Course

Lobster Bisque

Crab Meat, Chives, Crème Fraîche, Roe Vinaigrette, Puff Pastry

12

French Onion Soup

Gratined 12 Year Aged Comte, Emmentaler Cheese

10

Signature Greens

Cherries, Chevre Goat Cheese, Toasted Hazelnuts, Sherry Vinaigrette

10

Heirloom Tomato Salad

Imported Burrata, Provencal Granola, Baby Basil, Olive Oil

12

Endive and Watercress

Honey Crisp Apple, Blue D'Auvergne Cheese, Raspberry Vinaigrette

12

Chef de Cuisine – Oscar Ornelas

DINNER MENU



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Main Course

Cuts

Filet Mignon

Tender, Lean 40

New York Strip

Medium Flavor, Medium Marbling 46

Prime Rib Eye

Rich Flavor, Heavy Marbling 46

Wagyu New York Strip

Heavy Yet Thin Marbling

Ultimate In Flavor and Texture

Additions

Foie Gras

18

Diver Scallops

20

Seared Prawns

14

Crabmeat Oscar

14

Blue Cheese Crumble

6

Au Poivre

6

Sides

Pomme Purée

Olive Oil, Garlic Chips 8

Sautéed Spinach

Garlic, Almonds 9

Pork Fat Frites

Garlic Aioli 8

Creamed Spinach

Preserved Lemon 10

Truffle Potato Gratin

Parmesan Cheese 12

Wild Mushrooms

Crispy Thyme 11

Lobster Mac 'n Cheese

Aged Cheddar 18

Asparagus

Butter Glazed 10

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Main Course

Sides

Surf and Turf

Butter Poached Lobster, Filet Mignon, Bordelaise, Drawn Butter 78

Duo of Lamb

Roasted Rack, Braised Lamb Shank, Greek Yogurt, Lamb Jus 42

Berkshire Pork Chop

Fried Apple, Caramelized Onion, Whisky Demi-Glaze 32

Duck a l'Orange

Seared Breast, Leg Confit, Citrus Fennel Salad, Orange Reduction 34

Miller Farms Chicken

Herb-Roasted Breast, Mushroom Duxelle Stuffed Leg, Natural Jus 29

Butter Poached Lobster

Young Carrots, Pearl Onion, Basil Puree 48

Fruit De Mer Risotto

Aged Organic Carnaroli, Blue Crab, Diver Scallops, Prawns, Lobster 38

Diver Scallops

Braised Belgium Endive, Shaved Zucchini, Truffled Glacage 35

Yellowfin Tuna

Poppy Seed Encrusted, Mango, Baby Bok Choy, Balsamic Reduction 36

Organic Scottish Salmon

Frisée Salad, Grape Tomato, Passion Fruit Puree 30

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Desserts

Crème Brulee

Heilala Vanilla Custard with Burnt Sugar

9

Chocolate Macchiato

Gianduja Chocolate Mousse with Salted Caramel, Sweet Milk Foam, Espresso Gelato

9

Vanilla Panna Cotta

Huckleberry Compote, Vanilla Streusel, Blueberry Sorbet

9

Meyer Lemon Tart

Swiss Meringue, Lemon Chip

9

Chocolate Fondue

Seasonal Fruit, Marshmallow, Cake (For Two)

12 Per Person

Artisinal Cheese

Accompanied with Fig Cake, Toast, and Port Gel

Petite Basque – Sheep's Milk, Semi-Firm, Creamy, Sweet & Salty

Brillat Savarin – Cow's Milk, Soft, Triple-Crème, Buttery, Rich

Mimolette – Cow's Milk, Firm, Sharp & Tangy

Bleu d'Auvergne – Cow's Milk, Semi-Soft, Grassy, Herbaceous, Spicy

Epoisses – Cow's Milk, Soft, Strong, Pungent, Creamy

Selection of Three or Five 12/17

Tablesides Flaming Dessert

Bananas Foster (For Two)

12 Per Person

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Dessert Wines

Far Niente, Dolce-Liquid Gold <i>Napa Valley 2006</i>	28/145
Dr. Loosen, Riesling, Germany <i>Carmignano Riserva 2003</i>	24/42
Chateau Pajzos, Tokaji <i>Hungary 1999</i>	20/89
Chateau Roumieu-Lacoste <i>Sauternes, 2007</i>	18/72
La Spinetta Moscato d'Asti <i>Italy 2009</i>	14/56
Inniskillin, Ice Wine Vidal <i>Niagra, Canada</i>	24/125
Capezzana, Vin Santo di	22

Cognacs

LOUIS XIII	165	REMY MARTIN VS	12
HENNESSY VS	12	REMY MARTIN VSOP	14
HENNESSY VSOP	14	REMY MARTIN XO	24
HENNESSY XO	24	MARTELL VS	12
HENNESSY RICHARD	175	MARTELL VSOP	14
COURVOISSIER VSOP	12	MARTELL CORDON BLEU	32
COURVOISSIER XO	22	HINE RARE AND DELICATE	28

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