

Castle HOTEL & SPA

Amuse du Chef

Appetizers

Marinated Seared Tuna

Caviar, Mesclun, Herbal Breadcrumbs, Champagne Dressing

Autumn Pear Soup

Smoked Foie Gras, Chestnut, Maple Syrup

Seasonal Vegetable Tartelette

Chive Sesame Dressing, Cheddar Cheese Sauce, Onion Jam



Sea

Grilled Jumbo Shrimp

Sautéed Lettuce, Green Asparagus, Blue Cheese Orange Sauce

Poached Swordfish

Bok Choy, Tomatillo Jam, Black Bean Diable Sauce

Grouper A la Plancha

Tapenade, Fennel, Tomato, Micro Green, Ocean-Flavor Vinegar Sauce



Land

Brined Hemlock Hill Chicken

Carrot, Haricot Vert, Broccoli, Onion, Sauce Blanquette Foam

Grilled Lamb Rack

Smoked Eggplant Purée, Fried Pappardelle, Natural Lamb Jus

Roasted American Wagyu Beef

*Matutake Mushroom, Marble Potato, Watercress,
Pomegranate, Miso Red Wine Sauce*



Pre-Dessert

Cranberry Sorbet

Orange Gelée



Dessert

Apple Confit

Cinnamon Caramel Poached Dates, Lemon Curd, Puff Pastry, Vanilla Ice Cream

Castle Cake

Chocolate Mousse Cake, Smoked Sugar, Orange Sorbet

Pumpkin and Butternut Squash Cheesecake

Citrus Rum Raisins, Amaretto Cookies, Rum Raisin Ice Cream



Five-Course Dinner (Appetizer, Sea, Land and two Dessert) \$85.00