



# Welcome to the Grand Dining Room an Experience Exclusive to the Grand Hotel

Located Adjacent to Our Chef's Garden, the Four Diamond Rated Grand Dining Room has the Luxury of Only Using Fresh Ingredients Hand-Picked Daily at 4:30pm by our Chef. We have Established Our Own Grand Hotel Greenhouse From Which We Select the Best Produce to be Utilized in Our Menu. This Allows for the Most Crisp Salads and Most Aromatic Herbs in the Southeast.

## Starters

### Diver Scallop Kobe-Foie Gras Burger | 13.95

Seared Diver Scallop "Bun" with Seared Ground Kobe Beef-Duck Foie Gras  
Served with Black Truffle and a Pinot Noir Essence

*Wine Pairing: Chianti, Toscolo, Tuscany, Italy*

### Foie Gras | 16.95 [with coursed pricing-supplemental \$5.95]

Grade "A" Duck Foie Gras Pyramid with Black Truffles Presented with Brioche Toast,  
Sauternes Geleé and a Grand Marnier Blood Orange Marmalade

*Wine Pairing: Sauternes, Chateau Roumieu-Lacoste, Bordeaux, France*

### Jambalaya "Spring Roll" | 13.95

Dirty Rice, Local Conecuh Sausage, Shrimp, Crawfish, Scallop  
and Lump Crabmeat Served with Jambalaya Purée

*Wine Pairing: Riesling, Snoqualmie, Columbia Valley, Washington, USA*

### Southern Crab Cake "Benny" | 12.95

Gulf Coast Lump Crab Cakes Accompanied by Fried Green Tomato,  
Fried Quail Egg and Cajun Hollandaise

*Wine Pairing: White, Conundrum, Caymus, California, USA*

### Kobe Beef Pot Stickers | 13.95

Fried Crisp, Served with Chef's Garden Petite Baby Greens, Daikon,  
Asian Pear and a Ponzu Sauce

*Wine Pairing: Claret, Francis Coppola, "Black Label Diamond Series", California, USA*

## Salads

### The Grand Salad | 9.95

Baby Mixed Greens in a Cucumber Bowl with Enoki Mushrooms, Alfalfa Sprouts,  
Carrot and Beet Threads with Chef's Herb Vinaigrette Dressing

*Wine Pairing: Pinot Grigio, Santa Margherita, Alto Adige*

### Tablesides Caesar for Two | 23.95 [with coursed pricing-supplemental \$8.95]

Crisp Romaine, Fresh Croutons, Parmesan Cheese Tossed Tableside  
with House Made Caesar Dressing

*Wine Pairing: Sauvignon Blanc, Dry Creek Vineyard, Dry Creek Valley, California*

## Soups

### Seafood Gumbo | 9.95

A Grand Tradition

*Wine Pairing: Merlot, Markham, Napa Valley, California, USA*

### Magnolia Bisque | 10.95

Luxurious Lobster and Asparagus Bisque Served Side by Side

*Wine Pairing: Chardonnay, La Crema, Monterey, California, USA*

### Nitro Heirloom Tomato Gazpacho | 12.95

Old World Tomatoes, Vegetables and Spices Served in a Nitro Vessel  
with a Fresh Mozzarella "Balloon" with Balsamic "Caviar"

*Wine Pairing: Chianti, Toscolo, Tuscany, Italy*

18% Service charge will be added to parties of eight or more. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.



The Fit for You Program offers healthy choice alternatives to meet the diverse dietary needs of our guests. Please ask your server for the Fit for You Menu if you would like to see all of the healthy options available. Your server will be happy to answer any questions you may have.

Entrées

#1 Grade Ahi Tuna Trio | 28.95

Grilled Ahi\*, Ahi-Sesame Tuna Tartar\* and Spicy Ahi Tuna Sushi\*  
with Wasabi Aioli and Sake-Glazed Snow Peas

Wine Pairing: Choryo Nigorizake Sawa Sawa (Jumai-Shu)

Smoked Berkshire Pork | 26.95

Barbeque-Glazed Smoked Berkshire Pork Chop with a Baked Bean-Conecuh  
Sausage Cake, Roasted Spring Vegetables and a Grey Goose-Watermelon Soda

Wine Pairing: Zinfandel, Edmeades, Mendocino, California, USA

Tableside Dover Sole | 34.95 [with coursed pricing-supplemental \$5.95]

Dover Sole Cooked to Perfection Presented at Your Table with Whipped  
Potato Purée, Chef's Garden Baby Vegetables and a Lemon Caper Butter Sauce

Wine Pairing: Chardonnay, Schug, Carneros, California, USA

Cast Iron Prime Beef Filet | 34.95 [with coursed pricing-supplemental \$5.95]

Seared Prime Beef Filet\* Wrapped with Applewood Smoked Bacon Presented with Smoked  
Gouda Risotto, Bourbon-Glazed Asparagus and a Foie Gras-Peppercorn Compound Butter

Wine Pairing: Bordeaux, Clos des Moisses, "Le Bord'eaux", Côtes de Bourg, France

Chipotle-Seared Grouper | 28.95

Gulf Coast Grouper in a Zesty Chipotle-Tequila Marinade Accompanied by a Chorizo Mac  
and Cheese Spring Roll, Sautéed South Western Medley, Lime Crème Fraîche and a Margarita Froth

Wine Pairing: Chardonnay, Clos La Chance, "Glittering Throated Emerald", Monterey County, California

Kobe Beef Short Ribs | 38.95 [with coursed pricing-supplemental \$9.95]

Snake River Farms Kobe Short Ribs Braised in Hoisin-Sake and Heirloom Tomatoes  
Served with Sesame Spinach, a Bamboo Rice Cake, Choya-Ginger Soda and Micro Wasabi  
Wine Pairing: Cabernet Sauvignon, Roots Run Deep, "Educated Guess", Napa Valley, California, USA

Turkish Spring Lamb Rack | 34.95 [with coursed pricing-supplemental \$5.95]

Grilled Spring Lamb Rack\* Presented with a Hummus Cake, Pita Crisps, Curried  
Roasted Chef's Garden Baby Vegetables and a Zinfandel Reduction Sauce

Wine Pairing: Malbec, Bodega Budini, Mendoza, Argentina

Duck Del Grande | 28.95

Fire-Grilled Maple Leaf Farms Duck Breast\* Accompanied by Blue Corn Griddle Cakes,  
Heirloom Ranch Beans, Local Honey Mole, Pumpkin Seed Brittle and Micro Cilantro

Wine Pairing: Pinot Noir, Alexander Valley Vineyards, Alexander Valley, California, USA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Desserts

Chocolate Trilogy | 9.95

White Chocolate Tiramisu Cup, Milk Chocolate Reese Mousse Parfait  
with Milk Chocolate Hazelnut Cake and a Triple Chocolate Cannoli  
with a Dark Chocolate Shell

Wine Pairing: Red Sparkling, Castello Banfi, Rosa Regale, Branchetto d' Acqui, Piedmont, Italy

Grand Seasonal Trio | 9.95

Seasonal Cheesecake, Sugar-Free Vanilla Bean Mousse with a Tropical Fruit  
and Sauce and a Seasonal Crème Brûlé

Wine Pairing: Moscato d'Asti, Umberto Fiore, Piedmont, Italy

Tableside "Bacon, Eggs and French Toast" for Two | 22.95

[with coursed pricing-supplemental \$5.95]

Liquid Nitrogen Vanilla Ice Cream "Eggs", French Toast with a Grand Marnier  
Vanilla Bean Syrup and Belgian Chocolate Covered Bacon

Wine Pairing: Red Sparkling, Castello Banfi, Rosa Regale, Branchetto d' Acqui, Piedmont, Italy

Tableside Bananas Foster for Two | 25.95

[with coursed pricing-supplemental \$8.95]

Wine Pairing: Beeren Auslese Riesling, Schmitt Söhne, Rheinhessen/Plafz, Germany

Tableside Strawberries Romanoff for Two | 24.95

[with coursed pricing-supplemental \$7.95]

Wine Pairing: Red Sparkling, Castello Banfi, Rosa Regale, Branchetto d' Acqui, Piedmont, Italy



## *The Grand Dining Room*

*As a gift from our chef, we begin your evening with an amuse-bouche to tantalize your taste buds. Midway through your dining experience, enjoy the freshly made intermezzo sorbet to cleanse your pallet. And to end your evening perfectly, enjoy the bite sized mignardise. Please choose from a three, four or five course meal with an option for wine pairing.*



### *Three Course*

*Food Menu...\$45.95  
with Wine Pairing...\$60.95*

### *Four Course*

*Food Menu...\$55.95  
with Wine Pairing...\$77.95*

### *Five Course*

*Food Menu...\$65.95  
with Wine Pairing...\$93.95*

## *The Chef's Table*

*Chef's selected Food & Wine Pairings  
in a Private Area*

### *Nine Course*

*Food & Wine...\$125.00 per person  
Minimum of Four People,  
Maximum of Twelve People*

*\* Must have at least 6-hours notice \*  
Please call (251.928.9201 ext. 6603)*

