

Menu

Atrium Level - Entrees

BLT Steak

Braised Short Ribs with a Red Wine Sauce

Blue

Braised Lamb Breast over Date Puree, Goat
Cheese Emulsion, Almonds and Harissa.

The Capital Grille

Miniature Tenderloin Sandwiches with Wild Mushrooms and Boursin Cheese
Fresh Tomato and Mozzarella Crostini
Tuna on an English Cucumber with Wasabi Caviar

Dressler's

Low Country Crab Dip — Jumbo Lump Crab warmed with
a rich blend of Parmesan and Jack cheeses

McCormick & Schmick's

Assorted Sushi Rolls with Wasabe and Wakame Salad
Cold Spiced Jumbo Shrimp with Cocktail Sauce

Mex

Braised Pork and Grits "Canape" with Asian Slaw

Terrace Level - Desserts

Amelie's

Classic Mini Tarts and Assorted Award-Winning Desserts

Greek Isles

Baklava

Polka Dot Bake Shop

A selection of our most popular cupcake flavors

The Secret Chocolatier

Almond Encrusted Chocolate Pate with Caramel Sauce
and a Variety of Chocolate Infused Truffles