

ROCK CREEK GRILL

◆ STARTERS ◆

SOUP AU POIVRON

Roasted Red Pepper Relish, Triple
Crème Cheese Mousse

CITRUS CURED SALMON

Crabmeat Remoulade, Lemon Gel,
Pickled Radish, Avocado Puree

COQUILLE ST. JACQUES

Baked Scallops and Potato, Cognac
Cheese Sauce, Cremini Confit

CHEF'S HOUSE SALAD

Couscous Salad, Confit Cherry
Tomatoes, Compressed Melons,
Yoghurt, Olive Dust

TEXTURES OF MUSHROOM

Grilled Portobello, Chanterelles,
Porcini, Pickled Shimeji, Thyme
and Celeriac Puree

◆ ENTREES ◆

CHEF'S SIMPLY GRILLED MARKET FISH

Grilled Asparagus, Smoked
Hollandaise, Wild Garlic Puree

BUTTER POACHED KING PRAWNS

Fig Jus, Roasted Okinawa Puree,
Shaved Asparagus, Iberico Crisps

HERB ROASTED CHICKEN & CORN

Parmesan Polenta, Stuffed Corn,
Crème de Volaille, Corn Sauce

ROASTED RABBIT BALLOTINE

Maple Glazed Carrots, Spinach Farce,
Mushroom Jus

GRILLED BUTTERNUT STEAK

Almond Aioli and Cumin Barley
Ragout

BEEF FILET MIGNON

Foie Gras, Pommes Purée, Haricot
Verts, Glazed Shallot Sauce

PESTO CRUSTED RACK OF VIRGINIAN LAMB

Broccoli Rabe, Roasted Artichoke,
Potato Terrine, Lamb Jus

ROCK CREEK GRILL



WINE

SHIRAZ

Mollydooker The Boxer

CABERNET SAUVIGNON

Josh Cellars Bourbon
Barrel Reserve

CHARDONNAY

Josh Cellars Family
Reserve

SAUVIGNON BLANC

Matua

DRAFT BEER

BUD LIGHT

Draft

DEVILS BACKBONE VIENNA LAGER

Draft

BUD LIGHT

Bottle

STELLA ARTOIS

Bottle

O'DOUL'S NON-ALCOHOLIC

Bottle

BOLD ROCK HARD CIDER

Bottle

DESSERTS

DARK CHOCOLATE CREMEAUX

Glazed Rhubarb, Hazelnut Crumble, Minted Lime Gel

BOURBON BUTTERSCOTCH TART

Toasted Hazelnuts, Bourbon Cream, Burnt Butter Caramel

NABLUS KUNafa WITH SAFFRON

Crispy Pastry Sheets, Akawi Cheese, Pistachio and Ginger Ice
Cream

SELECTION OF PREMIUM ICE CREAM & SORBETS