

SUMMER SOIRÉE CELEBRATION TABLE

APPETIZERS

WATERMELON GAZPACHO

SUMMER PEACH SALAD

frisée, artisan greens, roasted peaches, grape tomatoes
watermelon radishes, lemon vinaigrette

PAN-SEARED SPANISH OCTOPUS

roasted brussels sprouts, saffron aioli, pane carasau chips, smoked paprika

ENTRÉES

SALMON WELLINGTON

atlantic salmon stuffed with spinach ricotta, puff pastry, choron sauce

AIRLINE CHICKEN BREAST

natural chicken jus

BONE-IN RIBEYE

red wine sauce

SIDE DISHES

GRILLED ASPARAGUS

TRUFFLE MASHED POTATOES

MIXED WILD MUSHROOMS

DESSERT

MINIATURE FRENCH PASTRIES

CRÈME BRÛLÉE, PÂTE À CHOUX

NAPOLEON, OPERA CAKE, LEMON TART



IHG
HOTELS & RESORTS

SUMMER
SOIRÉE