

WINDSOR DINING ROOM
(Sample Menu)

Skytop's Featured Wines of the Evening
Black Swan Vineyards Chardonnay, 2002, E.E. Australia
Black Swan Vineyards Shiraz, 2002, E.e. Australia
Piper-Heidsieck Brut N/V France

Appetizers

Marinated Roasted Peppers

with peppered mozzarella & caper berries

Tuna Tartar & Poached Gulf Shrimp

with avacado salsa & curried coconut creme fraiche

***Chilled Rabbit Sausage**

with apple chutney & roasted banana peppers

***Hot Appetizer: Hazelnut Dusted Scallops**

with butternut squash puree, wasabi tobiko & braised sweet napa cabbage (served on a bed of colored sea salt)

Soups

***Consomme** with fine herbes

Crab Veloute with sherry

Chilled Banana Rum Bisque

Salads

Baby Spinach

with enoki mushrooms, shaved red onion, cherry tomatoes, toasted pancetta & buttermilk blue cheese dressing

***Skytop's Organic Summer Greens Salad**

with balsamic vinaigrette

Entrees

Potato Crusted Ahi Tuna

with fenel vichyssoise & hot pepper oil

Slow Roasted Prime Rib of Beef

served with a rosemary au jus and creamy horseradish sauce

***European Cut Chicken Breast "Portofino"**

with mustard, capers & sun dried tomatoes

Rock Lobster Risotto

with oyster & shitake mushrooms, leeks, sweet peas & Barolo wine

***Pan Seared Pork Chop**
with a cranberry vanilla bordelaise

Braised Lamb Shank
with oranges, sweet white wine, tomato & garlic confit

***Sauteed Cavatelli**
with forest mushrooms, sun dried tomatoes, French lentils & baby spinach

****Skytop's light menu offerings are lower in fat & lighter in cholesterol & calories***