



ON SUNSET
RESTAURANT

Dinner

Seasonal Soup of the Day

Chef's Selection

8

Farmer's Market Gazpacho

Vegetable Brunoise, Extra Virgin Olive Oil

8

Baby Arugula Salad

Feta Cheese, Dried Cranberries, Balsamic Vinaigrette

9

Luxe Caesar Salad

Romaine, Croutons, Grated Parmesan,
Caesar Dressing

11

Heirloom Tomato and Burrata Salad

Aged Balsamic Vinegar, "AOC Baux-de-Provence" Extra Virgin Olive Oil

13

"On Sunset" Organic Chopped Salad

Organic Seasonal Greens, Tomatoes, Olives, Feta Cheese, Hearts of Palm
Garbanzo Beans, Pearl Couscous, Toasted Almonds, Lemon Juice and EVOO

13

Belgian Endives, Asian Pear Salad

St Agur Creamy Blue Cheese, Arugula, Candied Walnuts, Lemon Dressing

12

Ahi Tuna Tartare

With White Shoyu, Yuzu Juice and Wasabi, Taro chips

13

Maryland Blue Crab Cakes

Pineapple Asian Slaw, Cilantro-Mint Aioli

14

Hamachi Yellowtail Tataki

Classic Ponzu, Rice Paper Roll, Ginger Sauce

15

Lobster and Potato Salad

Maine Lobster, Peruvian Potatoes, Orange Segments, Avocado, Boston Lettuce

16

*Part of the Luxe Hotel's Green Initiative
All Menus Printed on Recycled Paper*



ON SUNSET
RESTAURANT

Dinner

Roasted Natural Scottish Salmon

Lemon and scallion Mascarpone Risotto, Glazed Baby Vegetables, Citrus Beurre Blanc
23

Thyme-Roasted Alaskan Halibut

Saffron Orzo, "Baby" Ratatouille, Lemon-Caper Sauce
24

Nori-Wrapped Ahi Tuna

Ginger-Carrot Purée, Sesame Spinach, Sake Jus
25

Lobster "Open Ravioli"

Fresh Pasta, Asparagus Tips, Shitake Mushroom and Thermidor Sauce
23

Japanese Pumpkin and Sweet Potato Ravioli

Sage, Pine nuts and Lemon Brown Butter and Grated Parmesan
20

Braised Short Rib Risotto

Port Glaze, Shaved Parmesan, Extra Virgin Olive Oil
21

Roasted Jidori Chicken Breast

Puys Lentils Casserole, Riesling Pan Sauce
22

Veal Stufato with Porcini

White Wine, Pancetta, Mashed Potato and Baby Vegetable
25

Roasted Rack of Lamb with Moroccan Spices

Israeli Couscous, Eggplant Caponata, Rosemary Jus and Yoghurt Sauce
28

Grilled 8oz Filet Mignon

Mascarpone Polenta Cake, Wilted Rapini and Classic Béarnaise
30

Grilled 13oz Bone-in Rib Eye Steak

Pommes Frites, Fresh Herb Chimichurri
33

*19% Gratuity will be added on parties of 6 and more
Split charge \$2*

Executive Chef: Olivier Rousselle

