

Moroccan Carrot-Ginger Purée with orange and fresh mint

— or —

Watercress and Hearts of Romaine Salad with sliced pear, walnut-balsamic vinaigrette and crumbled blue cheese

Grilled Skewers of Marinated Chicken Breast with Thai roasted peanut sauce, black sesame seeds and cilantro

Inn Kensington's Traditional Pan-roasted Maine Lobster over parsnip-sweet pea risotto with Meyer lemon-Italian parsley beurre blanc and shredded Reggiano Parmesan cheese

— or —

Roast Rack of Australian Lamb with tahini-yogurt sauce, maple roasted butternut squash purée and hibiscus pickled red onions

— or —

Wild Mushroom Wellington baked in a puff pastry shell with potato-fresh herb purée and brushed with parsley-pistachio nut pesto

— or —

Grilled Duck Breast with pomegranate molasses, wild rice pilaf and grilled garlic green beans

White Chocolate Macadamia Nut Crème Brûlée with fresh raspberries

— or —

Dark Chocolate-Armagnac Torte with Grand Marnier Chantilly and dusted with orange zest sprinkles