

WINTER 2019

SALAD & SOUP

CLASSIC CAESAR

SHREDDED ROMAINE, BUTTERED CROUTONS, PARMESAN, CHOPPED ANCHOVY, TOASTED GARLIC, CAESAR DRESSING

FIELD GREENS

CHERRY TOMATO, RED ONION, FRESH HERBS, BRIOCHE CROUTONS, CRISP VEGETABLES, CONCENTRATED GARDEN VINAIGRETTE

WINTER WEDGE

PETITE ICEBERG, TOMATO, BLUE CHEESE, SWEET POTATO, AVOCADO, CHOPPED EGG, CANDIED BACON & BALSAMIC RANCH DRESSING

SPINACH SALAD

SAVOY SPINACH, FARM EGG, BACON CROUTONS, CANDIED WALNUTS, RED ONION, WHOLE GRAIN MUSTARD DRESSING

ROASTED CRIMSON BEETS

RED WINE PICKLED PEAR, WHIPPED PISTACHIO GOAT CHEESE, FENNEL SEED CRISP, TINY GREENS

SMOKED BUTTERNUT SQUASH SOUP

CHICKPEAS, PICKLED VEGETABLES, SPICED YOGURT

BLUE CRAB BISQUE

LUMP MEAT, OLD BAY CRÈME FRAÎCHE, GRUYÈRE POPOVER

SHIITAKE CONSOMMÉ

CRISPY RICE, VEGETABLE RIBBONS, UDON NOODLE

CLUB PLATES

SWEET POTATO & PEA SAMOSAS

CRISP PASTRY, TAMARIND SAUCE, MINT CHUTNEY

SPICY CRUNCHY TUNA ROLL

AHI TUNA, CHARCOAL TEMPURA, SWEET RICE, PICKLED GINGER, AVOCADO, WASABI

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

CLAMS CASINO ERMANNO

LITTLENECK CLAMS, SWEET BELL PEPPER, SMOKEY BACON, GARLIC BUTTER, LEMON

SCALLOPS PARMESAN

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

CRUDO

HEARTS OF PALM, COCONUT CREAM, RED ONION, FRESH LIME

HAMACHI BOMB

YELLOWTAIL SASHIMI, CRISP BLACK MASA, AJI AMARILLO, AVOCADO MAYO

BIGEYE & CRISPY RICE

THINLY SLICED SASHIMI, CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG

DRUNKEN KOBE TATAKE

THINLY SLICED A5 KOBE, YUZU PONZU, HERBS, CRISPY GINGER, SESAME, WONTON

STEAK TARTARE

TRADITIONALLY SEASONED BEEF, SUNNY UP FARM EGG, WATERCRESS, POTATO CHIPS

VEAL CHEEK GNOCCHI

WILTED SPINACH, WILD MUSHROOM FORESTIÈRE

PLEASE ASK YOUR SERVER ABOUT
PARTIES AND CATERED EVENTS.

OCEAN BAR

CHILLED OYSTERS
EAST & WEST COAST (EA)
KING CRAB LEGS (1/2 LB)
SHRIMP COCKTAIL (6OZ)
LITTLE NECK CLAMS (EA)
CHILLED LOBSTER (1/2 LB)

CLASSIC CAVIAR SERVICE

ROYAL OSETRA (50GRAMS)
OOO (30GRAMS)
RUSSIAN OSETRA (30GRAMS)
IMPERIAL OSETRA (30GRAMS)
TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS
POTATO SALAD ROYALE
CREAMY RUSSIAN POTATO SALAD, IMPERIAL OSETRA, TRADITIONAL
ACCOMPANIMENTS, CRÈME FRAÎCHE, CHIVE OIL

ENTRÉES

NEW ZEALAND KING SALMON

ROASTED EGGPLANT, SAFFRON PEARLS, CHERRY TOMATO VINDALOO

GINGER CRUSTED CHILEAN SEA BASS

BOK CHOY, JULIENNE VEGETABLES, MUSSEL BROTH

HALIBUT BANGKOK

YELLOW COCONUT CURRY, RED CHILI, STEAMED JASMINE RICE

SEARED DIVER SCALLOPS

MARBLE POTATOES, CHAMPAGNE BLANC, WILTED SPINACH, LEMON
PRESERVES

TROUT MEUNIÈRE

CREOLE SPICED, HARICOT VERT, WILD RICE, BROWN BUTTER PAN SAUCE

SHAKE-N-BAKE LOBSTER PAELLA

CRISPY RICE CAKE, LINGUIÇA, SAUCE MARINÈRE

FOIE GRAS CHICKEN

SWEET BREADS, POMMES PURÉE, PERIGORD SAUCE

SPICE DUSTED LAMB

SEVEN VEGETABLE COUS COUS, PRESERVED LEMON RAITA, MEDJOOOL DATE,
TOASTED CUMIN SAUCE

SEARED FILET OF BLACK ANGUS

ROASTED SWEET CARROTS, ROQUEFORT POTATOES GRATIN, BRAISED
BACON BORDELAISE

SMOKED ANTELOPE LOIN

CHARRED LEEKS, ANCHOVY BUTTER, LOCAL APRICOT MUSTARD, WILD
MUSHROOM TAMALE

HERITAGE PORK LOIN

PANCETTA, SEARED BABY TURNIPS, APPLE & ARTICHOKE FARROTO, SHALLOT
CALVADOS GLACE

CAST IRON SEARED 48oz BISON TOMAHAWK

BEEFSTEAK & BERMUDA ONION SALAD, FRENCH FRIES

WHOLE ROASTED CHICKEN

POTATOES ANNA, WATERCRESS, SHALLOT VINAIGRETTE, CRISPY BONES

SIDES

GARLIC WILTED SPINACH	BUTTERED ASPARAGUS	SHISHITO PEPPERS
BRUSSELS SPROUTS	HAND-CUT FRIES	ONION RINGS
WHIPPED POTATOES	GARLIC CHEESE BREAD	ROASTED CRISPY BROCCOLI

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP,
4 CLAMS, 2 PC. KING CRAB

COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,
8 SHRIMP, 8 CLAMS, 4 PC. KING CRAB

CLASSIC COCKTAIL

MUSTARD AIOLI

PINEAPPLE MIGNONETTE

PICO DE GALLO

SALSA ROSADA

EXECUTIVE CHEF MILES ANGELO
CHEF DE CUISINE MICHAEL ZIEMER

