

## **SALAD & SOUP**

### **CLASSIC CAESAR**

CRISP ROMAINE, BUTTERED CROUTONS, PARMESAN, ANCHOVY, 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 BEET BHEL PURI**

ROSE HONEY ROASTED POTATOES, TAMARIND GLAZED SPICY CARROTS, COCONUT CREAM, PANEER, CRISPS, CRUNCHES

### **BLACK TEMPURA AVOCADO**

FARM CHEESE FLAN, PICKLED ONION, SAFFRON CARROTS, ORANGE, TOASTED PINE NUTS

### **PORCINI HOT N SOUR SOUP**

VERMICELLI, YOUNG CORN, SCALLIONS, CHILI, CRISPY WONTON

### **CREAMY POTATO AND CAULIFLOWER SOUP**

GRUYÈRE, SEARED NANTUCKET SCALLOPS, CHIVES, TINY TOAST

### **CHICKEN NOODLE SOUP**

CLASSIC EXPECTATION, SEA SALTED CRACKER

## **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

### **BLACK GARLIC BRAISED OCTOPUS**

THAI CURRIES, CRISPY CHICKPEAS, PAPAYA SALAD

### **SCALLOPS PARMESAN**

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

### **FRITO MISTO**

SQUID, SHRIMP, HEARTS OF PALM, CHILI, SCALLIONS, SPICY AIOLI

### **KATAIFI WRAPPED GIANT PRAWNS**

SOY REDUCTION, WASABI OIL, SPICY PEPPERS, SESAME MAYO, PEA SHOOT SLAW

### **SPICY SALMON TARTARE**

BLACK SESAME TUILE, BLACK TRUFFLE MAYO, PONZU

### **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 TATAKI**

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

### **STEAK TARTARE**

TRADITIONALLY SEASONED BEEF, SUNNY UP FARM EGG, YOUNG GREENS, FOCACCIA

## 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

**SEARED SCOTTISH SALMON**  
WILD MUSHROOMS, MISO AIOLI, JULIENNED VEGETABLES, SPICY  
CUCUMBERS, DASHI  
**BARBECUED CHILEAN SEA BASS ENCHILADA**  
FRESH CORN TORTILLAS, COCONUT LEEKS, JALAPEÑO CORN BUTTER,  
PASILLA PESTO  
**SEAFOOD BANGKOK**  
HALIBUT, BLACK MUSSELS, SHRIMP, YELLOW COCONUT CURRY, RED  
CHILI, STEAMED JASMINE RICE  
**SEARED DIVER SCALLOPS**  
POTATO GNOCCHI, OCEAN PESTO, LEMON PRESERVES  
**LOBSTER COSTA BRAVA**  
CRISPY RICE CAKE, LINGUIÇA, SAUCE MARINIÈRE  
**GRILLED FREE RANGE CHICKEN**  
GREEN CHILI POLENTA, CACTUS LEAF RELISH, CHIPOTLE GLACE  
**TOMATO DUSTED COLORADO LAMB RACK**  
SMOKED POTATO FONDUE, BLACK GARLIC AIOLI, BURNT SHALLOT  
MARMALADE, PISTACHIO PESTO, FAVA BEANS  
**FRESH HERB CRUSTED FILET OF BLACK ANGUS**  
CHEDDAR CRUSHED POTATOES, TOMATO BACON GLACE  
**IRON SEARED 16oz PRIME NY STRIP**  
BLACK TRUFFLE FRIES, CRISPY BROCCOLI, BÉARNAISE  
**SMOKED ANTELOPE LOIN**  
CHARRED LEEKS, ANCHOVY BUTTER, LOCAL APRICOT MUSTARD, WILD  
MUSHROOM TAMALE  
**PINK PEPPERCORN DUSTED VEAL LOIN**  
ROASTED ROMAINE, BRANDIED MORELS, PICKLED ONIONS  
**CAST IRON SEARED 48oz BISON TOMAHAWK**  
OVEN ROASTED TOMATOES, ARUGULA, LEMON

## 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 PICO DE GALLO  
MUSTARD AIOLI SALSA ROSADA  
PINEAPPLE MIGNONETTE

EXECUTIVE CHEF MILES ANGELO