OCEAN BAR

Shellfish Plateau

GRAND
½ LOBSTER, 6 OYSTERS, 6 SHRIMP

COLOSSAL
1 WHOLE LOBSTER, 12 OYSTERS,
12 SHRIMP

CLASSIC COCKTAIL
MUSTARD AIOLI
PICO DE GALLO
SALSA ROSADA
PINEAPPLE MIGNONETTE

CHILLED OYSTERS

EAST & WEST COAST (EA)
SHRIMP COCKTAIL (6 EA)

CLASSIC CAVIAR SERVICE

IMPERIAL (30 GRAMS)
ROYAL OO (30 GRAMS)
GOLDEN OOO (30 GRAMS)
GRAND RESERVE (30GRAMS)
TRADITIONAL ACCOMPANIMENTS,
BLINIS, TOAST POINTS

SALADS

PETITE GREENS

LOLA ROSA, GREEN LEAF, MUSTARD, CONFETTI VEGETABLES, TINY TOAST, GARDEN VINAIGRETTE

CHARRED BABY BEETS

BURRATA, PISTACHIO, POMMELO, WHITE BALSAMIC VINAIGRETTE

TAOS CAESAR

LEAVES OF YOUNG ROMAINE, BLUE CORN CROUTONS, ASIAGO, TOMATO ANCHOVY DRESSING, PEPITAS

LOBSTER BISQUE

GRUYÈRE FRITTER, SHERRY, CREAM, TARRAGON

CLUB PLATES

BAKED OYSTERS POBLANO

RIPTIDE OYSTER, POBLANO PESTO, SAUCE CHORON & LEMON

HAMACHI BOMBS

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

SPICY TUNA CRISPY RICE CONES

PONZU CREMA, TOASTED SESAME SEEDS

STEAK TARTARE

BLACK TRUFFLE, POTATO PAVE, FROMAGE BLANC, QUAIL EGG, CONSOMMÉ

BERKSHIRE PORK BELLY YAKATORI

CRISPY RICE, PICKLES, PLUM BARBECUE, SCALLIONS

ENTRÉES

HONEY NUT SQUASH & RICOTTA RAVIOLI
BROWN BUTTER, PUMPKIN SEED, BLACK TRUFFLE, CIDER CARAMEL

BLACK TRUFFLED CHICKEN
SAVOY SPINACH, SMOKED POTATO PURÉE, CIPOLLINI ONIONS, SAUCE PÉRIGORD

ROCKY MOUNTAIN TROUT
IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI

DRY AGED BLACK COD
BABY BOK CHOY, SHIITAKE, SHRIMP DUMPLING, DASHI

MERO SEA BASS BANGKOK
YELLOW COCONUT CURRY, FRESH HERBS, JASMINE RICE, NAAN

DOVER SOLE "EN CROUTE"
FRESH HERB MOUSSELINE, BRAISED FENNEL, SAUCE BOUILLABAISSE, OSSETRA CAVIAR

BLACK ANGUS FILET MIGNON
POTATO PAVE, ROASTED RED PEPPER, BACON BORDELAISE

TOMATO CRUSTED COLORADO LAMB
SWEET POTATO GRATIN, BAYLEY HAZEN BLUE, PISTACHIO PESTO, CAULIFLOWER

SMOKED ELK TENDERLOIN
MUSHROOM TAMALE, BLACK MOLE, CHARRED LEEKS, APRICOT JAM

5SPICE DUCK BREAST
MISO-GLAZED ENDIVE, CONFIT DUMPLINGS, HOT & SOUR CONSOMMÉ, CRISP VEGETABLES

SIDES

WHIPPED POTATOES GARLIC CHEESE BREAD
ROASTED BABY CARROTS HAND-CUT FRIES

EXECUTIVE CHEF MILES ANGELO
CHEF DE CUISINE MARTY RUMLEY

Sweet

BOMBOLONCINI

CARAMELIZED ITALIAN DOUGHNUTS, ESPRESSO GELATO

FRENCH ALMOND TART

WARM APPLE FILLED FLAKY ALMOND PASTRY, PISTACHIO GELATO

GUINNESS CAKE

BAILEYS ICE CREAM, BUTTERSCOTCH

CHOCOLATE PEANUT BUTTER PIE

CHOCOLATE SABLÉ, PEANUT BUTTER MOUSSE, CONCORD GRAPE SORBET

LINZER TORTE

GLUTEN & DAIRY FREE ALMOND RASPBERRY TORTE, COCONUT SORBET

PETIT FOURS

CHOCOLATE TRUFFLES, MACARONS, PÂTE DE FRUIT & CHEF'S SURPRISE

ICE CREAM & SORBET

ICE CREAM ~ VANILLA, CHOCOLATE, STRAWBERRY
SORBET ~ BLOOD ORANGE, RASPBERRY, COCONUT, PASSION FRUIT,
GELATO ~ ESPRESSO, PISTACHIO

PASTRY CHEF JOHANNA MEDAGLIA