



## **APPETIZERS**

### **LOBSTER BISQUE**

*snap peas, leeks, tarragon, brandy*

### **PUMPKIN SOUP**

*creamless purée, apples, chestnuts, chives*

### **AUTUMN SALAD**

*baby lettuces, pecans, dried cranberries, butternut squash*

### **ENDIVE**

*shaved Asian pears, Roquefort cheese, molasses glazed pecans*

### **OCTOPUS**

*grilled, potatoes, preserved lemon, Niçoise olives, olive oil*

### **MAINE OYSTERS**

*fried, soy-ginger mignonette, Japanese seaweed salad*

### **CRAB CAKES**

*Maryland jumbo lump, shaved carrots, lemon rémoulade*

### **SCALLOPS**

*seared, Jonah crab claw, spinach, oyster mushroom, whole grain mustard*

### **FOIE GRAS**

*grilled, Hudson Valley, apples, dates, pomegranate molasses  
\$5 supplement*

## ENTRÉES

### WILD SALMON

*seared, garden spinach, broccoli raab, shrimp ravioli, capers, dark soy emulsion*

### SEA BASS

*seared, lobster-tomato risotto, melted leeks, lemon grass, ginger*

### LOBSTER

*roasted, Nova Scotia, black trumpet mushrooms, celery root, apple cider reduction  
\$8 supplement*

### RED SNAPPER

*seared, spaghetti squash, chanterelles, mushroom emulsion,*

### TUNA

*grilled, coconut sticky rice, avocado, shiitake mushrooms, ginger vinaigrette*

### BEEF

*filet mignon, au poivre, potato pancake, roasted vegetables, horseradish steak sauce*

### LAMB

*roasted rack, caramelized cauliflower, autumn ratatouille, potato gnocchi  
\$8 supplement*

### PORK

*grilled chop, crispy potato pancake, Spanish chorizo, piquillo pepper, apples*

### DUCK

*long-roasted, barley risotto, cipollini onions, butternut squash, apple cider reduction*

### VENISON

*medallions, local apples, crispy bacon, cipollini onions, baby turnips*

## DESSERT

### COBBLER

*Melick Farm apples, pears, roasted pecans, orange scented brown sugar,  
vanilla ice cream*

### BROWNIES

*Valrhona chocolate and vanilla ice creams, profiteroles*

### CRÈME BRÛLÉE

*Tahitian vanilla, almond-dried cherry biscotti*

### WARM CHOCOLATE TART

*pecan crust, praline, vanilla ice cream*

### SORBET AND ICE CREAM

*daily selections, fresh fruit, caramelized phyllo*

### LEMON TART

*citrus pound cake, mixed berry sorbet, Italian meringue*

### CARROT CAKE

*organic carrots, walnuts, cream cheese frosting, brandy pecan ice cream*

Three-Course Prix Fixe: Choice of Appetizer, Entrée, Dessert

Freshly Brewed American Coffee or Tea

\$69.00 per person

(Exclusive of sales tax and gratuity)