

APPETIZERS

POTATO LEEK SOUP ^{GF}

creamless purée, roasted cauliflower, parsley

TARTARE

yellowfin tuna, cucumber, sesame seeds, crispy phyllo

LOBSTER CHOWDER ^{GF}

Kaffir lime, sweet corn, new potatoes

ASPARAGUS SALAD ^{GF}

jumbo asparagus, crispy shallots, shaved black truffles, blood orange vinaigrette

LITTLE GEM SALAD ^{GF}

avocado, red pepper, cucumber, shallots, red wine vinaigrette

HARDING HEN EGG

organic, soft scrambled, crispy wonton cup, Niman Ranch bacon

FRESH BACON ^{GF}

house cured, rhubarb, pickled fennel, balsamic glaze

OCTOPUS ^{GF}

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

CRAB CAKE

jumbo lump, poached shrimp, blood orange segments, Comeback sauce

SHORT RIB TORTELLINI

house made, black truffle emulsion, sunchoke coulis

ENTRÉES

ORGANIC SALMON ^{GF}

seared, red quinoa risotto, oyster mushrooms, French beans, Pommery mustard sauce

SEA BASS ^{GF}

seared, lobster tomato risotto, baby leeks, artichoke chips, lobster emulsion

SCALLOPS

seared, coconut sticky rice, avocado, shiitake mushrooms, ginger vinaigrette

BEEF

filet mignon, potato purée, Portobello mushrooms, baby carrots, peppercorn sauce

LAMB

roasted rack, asparagus, Spanish chorizo, fingerling potato strudel, Romanesco sauce

PORK

Berkshire chop, prosciutto, fried green tomatoes, wilted greens, charred tomatillo

BAKED HEN EGGS

en cocotte, Prosciutto di Parma, country bread toast

VEGETABLE PANACHÉ ^{GF}

quinoa pilaf, wilted spinach, cauliflower steak, baby carrots, haricots verts

DESSERT

COBBLER

mixberry-rhubarb, brown sugar streusel, vanilla ice cream

WARM CHOCOLATE TART

pecan crust, praline, vanilla ice cream

SORBET AND ICE CREAM ^{GF}

daily selections, fresh fruit

CRÈME BRÛLÉE

Tahitian vanilla, almond-dried cherry biscotti

CARAMEL BANANA CAKE

toasted walnuts, butterscotch icing, salted caramel ice cream

\$79.00 per person

\$40.00 per child 10 and under

(Exclusive of sales tax and gratuity)