

Appetizers

FOIE GRAS

Pan Seared Hudson Valley Foie Gras, Smoked Sweet Corn Polenta, Grilled Mango Fan
drizzled with Balsamic and Fig Syrup, Prosciutto de Parma Crisp

LUMP CRAB CAKE

Pan Fried Lump Crab Cake with a Pommerey Creamy Mustard Sauce,
topped with a Black Sesame Savoy Cabbage Slaw

DIVER SCALLOPS

Seared Scallops, Porcini Asparagus Risotto, Mushroom Broth, Pancetta Crisp

GNOCCHI STROGANOFF

Gorgonzola Crusted Petit Filet of Beef, Sun Dried Tomato Potato Gnocchi, Cognac Pearl Onion Cream Sauce,
Truffle Shavings

Soups

LOBSTER BISQUE

Cream of Lobster and Sherry baked with Puff Pastry

CREAM OF MOREL SOUP

Poured over Wild Mushroom Bread Pudding and Boursin Morel Rings

Salads

VENETIAN SALAD

Mache, Yellow Tomato, Jumbo Asparagus, Shaved Fennel and Black Pepper Crusted Chevre Cheese
with a Chili Infused Vinaigrette and Aged Balsamic

BOSTON BIBB SALAD

Layers of Bibb Lettuce and Vine Ripe Tomatoes with Chopped Eggs, Focaccia Croutons
and Orange Champagne Dressing

BELGIAN ENDIVE AND WATERCRESS SALAD

Julienne Granny Smith Apples, Walnut Crusted Warm Saga Bleu Cheese, Spiced Walnuts
and Walnut Oil Vinaigrette

BUFFALO MOZZARELLA SALAD

Marinated Cherry Buffalo Mozzarella, English Cucumber and Organic Baby Mixed Greens Bouquet, Shitake
Mushrooms and Roasted Peppers Stuffed Vine Ripe Tomato, Blood Orange Vinaigrette

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
Your risk of foodborne illness, especially if you have certain medical conditions.

Entrées

FILET MIGNON

Seared Filet of Beef with Barley Rhubarb Chard, Fennel and Pernod Strudel, Yukon Gold Potato Croquette and Shaved Black Truffle Red Wine Reduction

VEAL CHOP

Pan Roasted Veal Chop, Wild Mushroom Polenta Cake, Baby Eggplant, Broccolini and a Porcini Cream Sauce

CHILEAN SEA BASS

Citrus Crab Meat Crusted Sea Bass, Okinawa Sweet Potato Puree, Steamed Bok Choy Duet of Caviar

DUCK L'ORANGE

Blood Orange Glazed Hudson Valley Duck Breast and Citrus Confit Leg, Sweet Potato Pumpkin Custard Tartlet, Ruby Port Wine Bing Cherry Reduction

LOIN OF LAMB

Lavender Scented Roasted American Lamb Loin, Creamy Quinoa, Sweet Corn Flan, Tomato Compote Sour Orange Glacé Carrots and Mint Jus

SHORT RIBS

Five Spice Slow Braised Boneless Bison Short Ribs, Onion Jam, Truffle Parsnip Puree and Natural Jus

DOVER SOLE

Sautéed Dover Sole with a Purple Potato Hash, Asparagus Gratin, Vermouth Roasted Capers and Butter Sauce

Maitre D' - Todd Skaggs, Executive Chef - Vincent Posada, Chef DeCuisine - Khalid Benghallem

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