

APPETIZERS

CHILLED CARROT AND GINGER SOUP \$8.00
Ginger Chips

YOUNG GARLIC & THYME SOUP \$9.00
Frog Legs

BLUE CRAB, ASPARAGUS AND MUSTARD GRAIN \$18.00
Melon Juice

“HARICOTS VERTS”, SHAVED FENNEL, ROASTED PINE NUTS, FRESH GOAT CHEESE SALAD \$14.00
Dijon Mustard Dressing

GRILLED VEGETABLE AND TRUFFLE TERRINE \$15.00
Vegetable Confetti's Vinaigrette

GREEN ASPARAGUS, BOSTON, RADICCHIO, FRISÉE SALAD \$14.00
Sun Dried and Roasted Yellow Tomato Dressing

TUNA, TUNA, TUNA... \$18.00
Lightly Smoked, Sashimi and Avocado Cream, Tartar, Mini Martini

RAVIOLI WITH PUMPKIN AND RICOTTA CHEESE \$16.00
Tomato Coulis, Shaved Parmesan

MAINE LOBSTER AND MORELS MUSHROOMS \$19.00
Lobster Bisque and Champagne

CARAMELIZED SEA SCALLOPS, VIN COTTO REDUCTION \$19.00
Creamy Spinach and Truffle

PAN SAUTÉED DUCK “FOIE GRAS”, CARAMELIZED PEACHES \$24.00
Port Wine Syrup, Crispy “Nuesky” Bacon

MAIN COURSES

SHRIMP & SCALLOPS, HOUSE MADE PAPPARDELLE \$28.00 / \$21.00
Tomatoes, First Press Olive Oil, Basil

HONEY-SOY BROILED SALMON \$34.00 / \$28.00
Warm Grilled Vegetables and Farro Salad

GRILLED SWORDFISH, LITTLE NECK CLAMS \$36.00 / \$30.00
Chorizo, Shrimp, Roasted Fennel and Roma Tomato Broth

PORCINI MUSHROOM CRUSTED SEA BASS \$38.00 / \$32.00
Ragout of Young Leeks, Carrot Reduction

BRAISED BEEF SHORT RIB AND GRILLED "ANGUS" SIRLOIN \$38.00 / \$32.00
Red Wine Reduction, Potato Mousseline

CHARCOALED GRILLED AUSTRALIAN LAMB CHOPS \$40.00
Haricots Verts, Tomato and Olives, Chimichuri Dressing

PINE NUT & CHANTERELLES FILLED "WADSON FARM" CHICKEN BREAST \$32.00
Spring Succotash, Truffle Jus

CRISPY SWEETBREAD \$34.00 / \$28.00
White Bean and Chorizo Ragout

GRILLED WAGYU BEEF SIRLOIN (MINIMUM 5 OZ) MARKET PRICE
Oversized Potato Fries, Ratatouille, Tempura Onion Ring

GALLIANO AND PINK PEPPERCORN MARINATED LONG ISLAND DUCK BREAST \$38.00
Potato Fondant, Mushroom Medley, Peppercorn Jus

THE LAND & SEA

HOUSE TEQUILA CURED SALMON, BLACK SESAME SEED CRUSTED
Shiso Cress, Citrus Dressing

SIX SIGMA RANCH ROOSTER VINEYARD, SAUVIGNON BLAN, 2006

WHITE BEAN & TRUFFLE "CAPPUCCINO" SOUP

BLACK RISOTTO, STEAMED LOBSTER

J.THEVENET, DOMAINE DE LA BONGRAN "VIRE-CLESSÉ", 2003

SKEWERS OF SCALLOPS AND SWORDFISH
Sicilian Couscous, Tomato and Shallot Ragout

SONOMA CUTRER, RUSSIAN RIVER, CHARDONNAY, 2006

OR

MUSHROOM CRUSTED BEEF TENDERLOIN
Roasti Potato, Miniature Vegetables, Pinot Reduction

TERRAZAS RESERVA, CABERNET SAUVIGNON, 2004/05

CHOCOLATE HOT SOUFFLÉ
White Chocolate Sauce

TOKAJI 5 PUTTONYOS

COFFEE OR TEA
Petits Fours

FOUR COURSES \$70.00 FIVE COURSES \$85.00

WINE FLIGHT \$40.00