

Tasting Menu

Amuse du Jour

Lobster Bisque, Lemon flavored Cream

or

Broccoli & Spinach Cream Soup

Endive, Frisee, Mache, Caramelized Apples, Raspberries, Strawberries and
Mint Vinaigrette

or

Lump Crab, Grapefruit, Avocado and Citrus Emulsion

Goat Cheese Soufflé, Cream and Tomato Coulis

or

Foie Gras Torchon, Mini Brioche and Macerated Apricots

Iced Red Grapes

Pan Seared Chilean Sea Bass, Potato Puree, Cabernet Braised Cabbage and
Veal Jus

or

Herb Flavored Rack of Lamb, Tian of Grilled Vegetables,
Lamb Reduction

Cheese, Fruits and Nuts

Tiramisu with Caramel Biscotti

or

Warm Chocolate Beignet, Espresso and Vanilla Ice Cream

Coffee and Petit Fours

Soups and Salads

Lobster Bisque, Lemon flavored Cream

Red Pepper Soup, Basil Oil

Seafood Bouillabaisse with Saffron, Twist Garlic Bread

Broccoli & Spinach Cream Soup

Classic Caesar Salad, Shaved Parmesan and Garlic Croutons

Endive, Frisee, Mache, Caramelized Apples, Raspberries, Strawberries and Mint
Vinaigrette

Arugula, Bacon, Red Onion Marmalade, Gorgonzola, Toasted Pine Nuts and
White Balsamic Vinaigrette

Bouquet of Greens, Tomatoes, Cucumber, Goat Cheese and Lemon Emulsion

Appetizers

Pan Seared Diver Scallops, Corn Pancake, Chorizo and Harissa Vinaigrette

Brie in Crispy Phyllo Dough, Candied Pecans and Cranberry Compote

Pan Seared Foie Gras, Orange Candy and Port Wine Sauce

Goat Cheese Soufflé, Cream and Tomato Coulis

Chilled Seafood Platter, Lobster, Shrimp, Mussels, Snow Crab,
Clams and Drawn Butter

Lump Crab, Grapefruit, Avocado and Citrus Emulsion

Foie Gras Torchon, Mini Brioche and Macerated Apricots

Entrées

Pan Seared Chilean Sea Bass, Potato Puree, Cabernet Braised Cabbage and
Veal Jus

Sashimi Grade Ahi Tuna, Almonds, Wasabi Flavored Zucchini Tartar,
Risotto Cake and Balsamic Reduction

Pan Seared Red Snapper, Fennel Fondue, Orange Carrots Sauce and
Chorizo Marmalade

Choice of Lobster
Steamed, Broiled or Thermidor with a Lobster Pot Pie

Gnocchi on Chicken Ragout, Carrots, Peas, Asparagus, Sundried Tomatoes and
Chives Goat Cheese Cream

Duck Breast Roti, Mache Salad, Onion Marmalade Napoleon and
Red Wine Reduction

Veal Osso Buco wrapped in Pancetta, Spring Vegetables, Butternut Squash and
Haricot Vert

Herb Flavored Rack of Lamb, Tian of Grilled Vegetables,
Lamb Reduction

Mushroom Crusted Filet Mignon, Cannellini Beans, Cherry Tomato Confit in
Olive Oil