

Tasting Menu

Amuse du Jour



Lobster Bisque

or

White Bean Soup and Smoked Italian Sausage



Roasted Young Beet Salad, Mache and Goat Cheese

or

Asparagus and Lobster Salad, Roasted Pepper Coulis



Wild Mushroom Napoleon, Parmesan and Truffle Cream

or

Foie Gras Torchon, Macerated Apricots and Brioche



Iced Red Grapes



Sautéed Chilean Sea Bass, Potato Fondant and Cabernet Cabbage

or

Roasted Rack of Lamb, Morel Mushrooms and Peas, au Jus



Trio of Cheese, Fruits and Nuts



Tiramisu with Caramel Biscotti

or

Warm Chocolate Beignet, Espresso and Vanilla Ice Cream



Coffee and Petit Fours

Tasting Menu ~ \$30

Wine Pairing Available for an Additional \$30

Please inquire with your Sommelier

Soups & Salads

White Bean Soup, Smoked Italian Sausage and Basil Pesto

Seafood Bouillabaisse with Saffron, Garlic, Onion and Rouille

Caesar Salad – prepared Table Side

Lobster-Asparagus Salad, Celery Root, Roasted Pepper Coulis and Basil Oil

Roasted Young Beets and Mache Salad, Beet Syrup, Cinnamon Oil and Goat Cheese

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



Appetizers

Warm Carpaccio of Calamari and Rock Shrimp, Olive-Caper Sauce

Pan Seared Diver Scallops, Corn Blini, Merguez, and Harissa Vinaigrette

Wild Mushroom Napoleon, Parmesan Cheese and White Truffle Cream

Foie Gras Torchon, Macerated Apricots and Brioche

Brie in Crispy Phyllo Dough, Candied Pecans and Cranberry Compote

Lump Crab, Grapefruit, Avocado and Citrus Emulsion

Entrees

Seafood Paella 'Style' with Saffron Couscous, Chorizo, Chicken, Tomato and Peas

Black Truffle and Mushroom Fricassee Risotto, Vegetable Paysanne and Garlic Chips

Chicken Ragout, Wide Ribbon Pasta with Asparagus, Herbed Goat Cheese and Chives

Sautéed Chilean Sea Bass, Potato Fondant, Cabernet Braised Cabbage and Veal Jus

Monkfish Wrapped in Pancetta, Creamy Polenta, Wilted Arugula and a Provençal Sauce

Butter Poached Rock Lobster, Creamed Leeks, Black Trumpet Mushrooms, Lobster Pot Pie

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

Veal Osso Buco, Butternut Squash Pancake, Haricot Vert, au Jus

Roasted Rack of Lamb with Peas, Morel Mushrooms and Lamb Reduction

Pan Seared Duck Breast, Quince Tart, Almond, Spinach and Star Anise Sauce