

10TH ANNIVERSARY MENU

4 COURSE • 75 •

PREFACE:

*SPICED SHRIMP "CEVICHE STYLE"
AVOCADO/TOMATO/CITRUS/CILANTRO

CHAPTER I: (KINDLY SELECT ONE)

^VCOMPRESSED WATERMELON SALAD
CUCUMBER/LOCAL FETA/SUMMER GREENS/HONEY-POPPY SEED VINAIGRETTE

*PAN SEARED FOIE GRAS ON TRUFFLED BRIOCHE (SUPPLEMENT • 15 •)
STONE FRUITS/PEPPERCORN-MAPLE GLAZE

*^GYELLOWTAIL HAMACHI & TUNA TARTARE
ROOT VEGETABLES/SESAME CHIPS/PONZU & SIRACHA SAUCES
CONTEMPORARY CAESAR SALAD
PROSCIUTTO/PECORINO CRISP/WHITE ANCHOVY/PINK PEPPERCORN DRESSING

^VHEIRLOOM TOMATO CAPRESE SALAD
BURRATA/BASIL VINAIGRETTE/WHITE BALSAMIC VINAIGRETTE

^GLOBSTER BISQUE
TRUFFLE/CITRUS CREAM/FENNEL
FIRED GREEN TOMATO SALAD & CRAB CAKE (SUPPLEMENT • 15 •)
PICKLED ONIONS/OKRA/ARTISANAL GREENS/BUTTERMILK DRESSING/REMOULADE

CHAPTER II: (KINDLY SELECT ONE)

*^GSUGAR SEARED SEABASS
TOMATO-LEEK CREAM/FINGERLING POTATOES/CITRUS SALAD

*PAN ROASTED SEA SCALLOPS
PANCETTA BACON/POTATO PAVE/CAULIFLOWER/FENNEL

*^GBREAST OF CHICKEN WITH HERB CENTER
SUMMER CARROTS/ENGLISH PEA PUREE/FOREST MUSHROOM RISOTTO

^VRICOTTA GNOCCHI (ADD: *ITALIAN SAUSAGE OPTIONAL)
ARRABIATA SAUCE/BOCCONCINI MOZZARELLA/BASIL/SPINACH

*^GBEEF HANGER STEAK
BROCCOLINI/POTATO HASH/CIPPOLINI-WINE REDUCTION
BRAISED SHORT RIB OF BEEF
SEMOLINA SOUFFLE/BRUSSELS SPROUTS/TOBACCO ONION RINGS
*DUO OF LAMB LOIN & BRAISED NECK (SUPPLEMENT • 20 •)
ROASTED GRAPES/THAI BASIL COUS COUS/ASPARAGUS/RED WINE JUS

INDEX: (KINDLY SELECT ONE)

LIME MOUSSE TERRINE
BANANA-VANILLA ESSENCE/RASPBERRY SORBET/RUGELACH COOKIES
FRIED STRAWBERRIES
CINNAMON SUGAR DUSTED/TRIO OF SAUCES (VANILLA • BERRY • CHOCOLATE)
NY CHEESE CAKE
POACHED PEACHES/GRAHAM CRUMB/CHERRY-ORANGE REDUCTION
WARM CHOCOLATE TORTE
MACERATED BERRIES/VANILLA TUILE/HAZELNUT CROQUANT/CHANTILLY CREAM

FOOTNOTES

20% Gratuity and a State Mandated 9% Gratuity Tax will be added to Your Bill for Parties Six or More.

"^V" denotes a vegetarian option "G" denotes a gluten free option

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.