

FIRST COURSE

RAW / CHILLED

Daily Oysters* Daily Oysters

Fanny bay (BC) olde salt (va) rappahonnock (va)

Littleneck Clams

Lobster Salad

Ginger lime vinaigrette

Shellfish Sampler

2 pp

Shrimp Cocktail

Traditional

SAUTÉED / SAUTÉED

Diver Sea Scallops

Shaved fennel, lemon

Calamari

Chorizo, polenta, arugula

Vermont Quail

Parsnip, watercress

CURED / TARTARE

Charcuterie Selection

Spicy mostarda

Hand-Cut Wagyu Tartare

Crostini

Prosciutto San Daniele

Roasted pears

SOUP

Maine Lobster Bisque

Tarragon

Butternut Squash

Maple glazed bacon

SALAD

Italian Buffalo Mozzarella

Hazelnuts

Caesar Salad

Pickled anchovy

Organic Lettuces

Lemon vinaigrette

Persian Cucumber

Watercress, ginger

Roasted Baby Beets

Pickled beet egg

Roasted Red Peppers

Garlic chips

Market Spinach

Pears, port wine

Warm Frisée

Farm egg, smoked bacon

Wild Arugula

Pecorino, pine nuts

SECOND COURSE

BRAISED BRAISED

24 Hour Shortrib

Cipollini onion

Veal Breast

Tomatoes, niçoise olives

GRILLED GRILLED

18 Oz. Ribeye

Dry aged, angus, bone in

16 Oz. New York Strip

Dry aged, bone in

8 Oz. Flat Iron

Prime

10 Oz. Hangar

Brandt beef

14 Oz. Bison Strip

Ginger cranberry

ROASTED ROASTED

32 Oz. Porterhouse

Dry aged, 2/pp

22 Oz. T Bone

Dry aged, angus

10 Oz. Filet Mignon

Black angus

Free Range

Herb jus

Rack of Lamb

Lamb jus, roasted garlic

SEAFOOD SEAFOOD

2 ½ Lb. Maine Lobster

Celeriac velouté

Diver Sea Scallops

Shaved fennel

Salmon

Yellow foot mushrooms, leeks

Big Eye Tuna

Caponata, vincotto

6 Oz. Surf & Turf

Filet

Choice of lobster or scallops

DOMESTIC WAGYU

14 Oz. New York Strip

14 Oz. Ribeye

14 Oz. Skirt Steak

10 Oz. Filet Mignon

8 Oz. Flat Iron

A5 WAGYU

8 Oz. New York Strip, Japan

8 Oz. Filet Mignon, Japan

8 Oz. Skirt Steak, Australia

SIDE DISHES

VEGETABLES

Asparagus

Lemon zest

Baby Carrots

Local desert honey

Baby Spinach

Garlic oil

Braised Kale

Bacon, white beans, bordelaise

Brussels Sprouts

Bacon, bordelaise

Broccoli Di Cicco

Red pepper

Butternut Squash

Bourbon maple glaze

Crispy Sunchokes

Thyme

Heirloom Cauliflower

Garlic confit

Maui Onions

Minus 8 vinegar

Japanese Eggplant

Sofrito, garlic

MUSHROOMS

Mushroom Assortment

Baby Shiitake

French Horn French Horn

Hen of the Woods

White Beech

POTATO / GRAINS

Fingerling Potatoes

Rosemary

French Fries

Smoked paprika, sherry vinegar

Potato Gratin

Roasted garlic cream

Potato Purée

Yukon gold, chives

Risotto

Butternut, prosciutto, scallion

Sweet Potato Puree

Maple syrup, sage

White Corn Grits

Bacon, gruyère, chives